

Green Goddess Cocktail



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Shaun Thompson



Geoff Laws

A tea-infused concoction that combines cold-brewed Dilmah Vivid Naturally Pure Green tea and sparkling wine topped with soft basil foam.

- Sub Category Name
Drink
Cocktails
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015
Dilmah Vivid Tea

Used Teas



Vivid Naturally Pure
Green tea

Ingredients

Green Goddess Cocktail

- 500ml Sparkling Wine



- 15g Dilmah Vivid Naturally Pure Green Tea
- 40g Egg Whites
- 15 Basil Leaves
- 60g White Sugar
- 260ml Water

Methods and Directions

Green Goddess Cocktail

- Add the tea leaves to the sparkling wine, seal tightly and leave in the fridge to cold brew for 24 hours.
- Softly rotate the bottle occasionally during brewing time to ensure the tea leaves are distributed well amongst the sparkling wine.
- Strain and serve immediately when ready.
- For the Basil Syrup, heat a pan over a medium high heat and place basil leaves in to sear slightly. Once seared, top with sugar and water and reduce until syrupy. After you reach a syrupy consistency, leave to cool. Once cooled place in blender and blend well. Strain through a sieve before use.
- To make the Basil Foam, combine 40mls of egg white with 60mls of basil syrup in a cocktail shaker or foam gun. Shake thoroughly until thickened immediately.
- To assemble and serve the drink, pour 100ml of tea infused sparkling wine into a champagne saucer and top with basil foam.

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