

SPICED CARAVELA



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 Olivier Foucke

 Bruno Santos

The luxurious Westin Macau presents a fusion of local hospitality and global flavours. Represented by Bruno Santos & Olivier Foucke.

- Sub Category Name

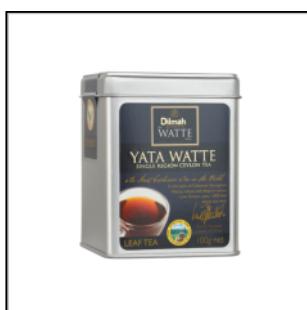
Drink

Hot Tea

- Recipe Source Name

Real High Tea 2014/15 Volume 1

Used Teas



Yata Watte

Ingredients

SPICED CARAVELA

- 1 litre spring water
- 15g Dilmah Yata Watte Tea



- 1 clove
- 1 star anise
- 2 black cardamoms
- 4 green cardamoms
- 3 whole black pepper

Methods and Directions

SPICED CARAVELA

- Start by crushing all spices.
- Combine spring water at 80°C with all the ingredients.
- Stir and fine strain into a small cup.