

New-Age Old Fashioned



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 Martin Wong

 Lee Zhang An

Spiced rum imbued with Dilmah's blueberry tea meets homemade bitters infusion of Dilmah's blood orange and eucalyptus tea, tossed with chocolate bitters and a rosewater mist.

- Sub Category Name
Drink
Cocktails

- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015
Dilmah Silver Jubilee

Used Teas



Silver Jubilee Blood
Orange & Eucalyptus

Ingredients

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- 30ml homemade Blood Orange bitters
- 150ml Italian Averna Amaro liquor
- 1.5 tsp Blood Orange tea
- 1 tsp cloves
- 2 slices ginger
- 1 stick cinnamon
- 1 pcs star anise
- 5 pcs white pepper
- 30ml Blueberry tea infused spiced rum
- 1.5tsp Blueberry tea
- 90ml Captain Morgan spiced rum
- 3 drops chocolate bitters
- Rose water

Methods and Directions

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- Prepare homemade bitters by combining ingredients under low heat for slow releasing of the aroma. Fruity and full bodied.
- Infuse Blueberry tea with spiced rum at room temperature. Hint of spices, citrus notes and sweetness
- Add 3 drops of chocolate bitters for the aroma and flavor
- Toss all ingredients together
- Note that tossing is a balance of the shaken & stirring technique to aerate a drink, this method does not dilute the drink
- Mist with rose water