

Seasons in the Sun



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 Martin Wong

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A marriage of Dilmah's Ran Watte tea sous-vide with dried longans, and Dilmah's Peppermint Tea infused with pandan, brown sugar and young ginger.

- Sub Category Name

Drink

Hot Tea

- Recipe Source Name

Dilmah Real High Tea Global Challenge 2015

Dilmah Vivid Tea

Used Teas



Ran Watte

Ingredients

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- 90ml Ran Watte Tea (Vivid Series) infused with Thai Dried Longans (made with 500ml Mineral

Water and 40 pcs. Thai Dried Longans)

- Pure Peppermint, Pandan and Brown Sugar Syrup (made with 22.5ml Pure Peppermint Tea (Vivid Series), 5 pcs. Pandan Leaves and Brown Sugar as needed)
- 2 slices Young Ginger

Methods and Directions

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- Create a strong mocktail body by over-brewing the Ran Watte Tea, adding the Thai dried longans and finally sous-vide at 75°C for 1 hour.
- Create a perfect brew of Peppermint tea infused with pandan leaves and brown sugar syrup at a 1:1 ratio.
- Add young ginger to tone the sweetness down while retaining the delicate taste of tea and other ingredients.
- Stir everything together with a swizzle stick

* Note that using a swizzle stick to stir up a drink is a rare bartending method.

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