

A Declaration of Jasmine Tea Champagne



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A celebration of Fragrant Jasmine Tea combined with Champagne, orange juice and the versatility of tea.

- Sub Category Name
Drink
Cocktails
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015
- Festivities Name
New Year

Used Teas



Vivid Fragrant
Jasmine Green tea

Ingredients

A DECLARATION OF JASMINE GREEN TEA CHAMPAGNE



- 120ml Champagne
- 30ml Fresh Orange Juice
- 10 ml Fragrant Jasmine Syrup*
- 1 tbsp. Fragrant Jasmine Tea Foam**
- 2 tbsp. Fragrant Jasmine Leaf Powder

Methods and Directions

A DECLARATION OF JASMINE GREEN TEA CHAMPAGNE

*Brew 10ml Fragrant Jasmine Tea, 300g White Sugar and 5ml Fresh Lemon Juice in 250ml Spring Water (60°C Temperature) for 15 - 20 minutes.

**Whisk together 10ml Fragrant Jasmine Tea, 5ml Fresh Lemon Juice and 5g Proeppuma (Cold) together.

Method

- Stir first 3 ingredients together.
- When settled, pour into a Champagne flute.
- Place the fragrant jasmine foam atop the beverage and sprinkle fragrant jasmine leaf powder on top.

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