

Dilmah Tea
Inspired 21st Century
Next Gen Competition



Dilmah[®]

DILMAH

Local Identity
Tea & Food Pairings

afternoon

calm

Dilmah Pure Chamomile Flowers, Peach Syrup

Passionfruit Syrup & Plum Vinegar

sweet sling

Dilmah Açai Berry Pomegranate and Vanilla,

Dilmah Elixir of Ceylon Tea Black Tea with Lemon and Lime,

Passionfruit Syrup & Cranberry Vinegar

kaya puff

Panda Crusted Light Choux Puff, Coconut Mousse & Pandan Kaya



meal period: **afternoon**

cultural

Lime juices and other fresh fruit juices are popular in coffee shops, sold at affordable prices

Hot afternoons are common, so many would go for iced versions of their favourite drinks to cool themselves down

Kaya is a Hainanese creation that is popularised by the famous kaya butter toast. This spread can be found in many of the modernised desserts in Singapore where new bakers try to add a local flair to their items.

The ingredients in kaya, pandan and coconut can also be found in a large amount of desserts in Singapore.

personal

Chamomile is seen here again, simply because we love it!

Wonderfully calming, Chamomile is often overlooked by tea drinkers, thinking it is only for bedtime. I was inspired to create my hot beverage using chamomile. We also wanted to use fruit flavours to make it brighter tasting and since we both love acidic flavours, we knew we had to add some zing into the beverage.

Singapore has its own version of choux puff that I grew up eating. It has a softer texture and an eggier custard. However I wanted to create a more crisp version with a lighter custard

culinary

The choux puff has a pandan crust, coconut mousse and handmade pandan-kaya.

The crust creates a more textured dessert.

Instead of using coconut pastry cream, I decided to fold in some whipped cream to lighten the mixture allowing the diner to enjoy it without making it too cloying to the palate.

mixology

For the hot tea, we chose to showcase chamomile in its pure form, with hints of peach and passionfruit syrup to enhance the floral nature of the infusion.

The Dilmah Açai Berry Pomegranate And Vanilla has a fruity fragrance and taste, with the red fruits really shining throughout the tea.

By adding ingredients, we found that we were able to give a charming almost 'sexy' character

meal period: **afternoon**

sustainability

We've decided not to use straws or any form of plastic in the presentation of the drinks, as we find no need for it. It is little choices like this that help consumers to take their first step to generate less plastic waste.

We also found that by drinking it straight out of the glass has a different dimension and the tea hits different parts of the palate which won't be the case if a straw was used.

tea

Both teas were also brewed for 4 minutes, seeing as that is the perfect time to stop the brewing process.

This would not result in having a bitter taste in the mouth.

Red fruits are prominent in the acai tea, and it complements the freshness and the fragrance of the Pandan kaya as well as the coconut mousse.

harmony

We believe that by just using 4 ingredients in each of our 2 drinks, we have managed to create a sophisticated yet subtle experience for the diner.

Tea Tasting Notes

① Dilmah Exceptional Elegant Earl Grey



Citrus, floral and bitter flavour profile
Goes well with bold and bright ceylon tea.

Flavour of Bergamot tasted clearly, brings out excellent hints of malt, in a full-bodied black tea.

Strong and flavourful, it goes well with greasy foods, while still being a refreshing start to the morning.



② Dilmah Exceptional Pure Chamomile Flowers.

Gentle, relaxing, wonderful aroma, great for any afternoon tea time.

can be served hot or shaken, iced.
Refreshing either way.

Has a light sweetness, soothing and calming effects.

③ Dilmah Exceptional Acai Berry Pomegranate and Vanilla.



Fresh sweetness, can taste the fruits, with a hint of vanilla.

Best served iced, perfect for a humid, scorching afternoon.

Slightly tart, would go well with desserts or slightly creamy dishes.