

Dilmah Tea
Inspired 21st Century
Next Gen Competition



Dilmah[®]

night

DILMAH

Local Identity
Tea & Food Pairings

sticky mango

Dilmah Elegant Earl Grey,
Dilmah Elixir of Ceylon Tea Black Tea with Mango
Butterscotch Syrup & Plum Vinegar

lei cha

Japanese Pickle Rice Patty,
Dilmah Perfect Ceylon Tea Infused Lei Cha sauce, Crab Leg &
Dilmah Perfect Ceylon Tea Gel



meal period: **dinner**

cultural

Palm sugar, which can also be known as Gula Melaka in Singapore and other neighbouring countries, is used in local desserts like Chendol

Lei Cha also known as thunder tea rice, is a traditional Hakka dish. The original is packed with many kinds of vegetables and a bitter green sauce on top of plain rice.. There is also a unique taste of mugwort. The flavours of the dish is definitely an acquired taste which is why it is not a very popular dish among Singaporeans.

However, with 3rd generation owners who modernise and make it more acceptable, this dish is slowly making its name.

personal

Lei cha is something that I started eating recently. When I was younger I did not like this due to the large amount of vegetables and its bitter sauce.

As I grew up and started enjoying vegetables I became more accepting of this unique dish.

culinary

This dish has a Japanese flair added to it where we used Japanese pickles as it is our favourite cuisine. The pickles also adds brightness to the dish allowing it to be less dull.

The pine nuts and rice puffs are to add crunchiness and crispiness.

There may be many components in the dish, but it is all to retain the original dish where the many types of vegetables are mixed together with the rice.

Dilmah's Perfect Ceylon Tea was used in the sauce as well as the tea gel. I found that Ceylon tea worked the best as the original sauce requires a form of Chinese black tea.

mixology

Acidity and sweetness complement each other, while still not losing citrus notes from the Earl Grey

We can still taste the tea and its great quality

meal period: **dinner**

sustainability

The ingredients for this dish were bought from our local wet markets decreasing plastic use, as we use our own containers to take the ingredients back to cook with

tea

Earl Grey has a robust and strong flavour palette, making it great for contrast with the herbaceous Lei Cha

harmony

Our Chinese culture is not only just one dialect but made out of many subgroups. We have shown the diversity of the ingredients and the unique flavours from a traditional dish made modern.

Using butterscotch in a drink like this is unusual but it works, to show that it doesn't just have to be used in milkshakes or chocolate-based – with the right combination, it works very well with teas too.

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.



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

② Dilmah Exceptional Pure Chamomile Flowers.

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

Has a light sweetness, soothing and calming effects.

③ Dilmah Exceptional Acai Berry Pomegranate and Vanilla.



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

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

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