



AUSTRALIA



TEA INSPIRATION FOR THE 21ST CENTURY



Tea Inspiration for the 21st Century - Ti21 - is a global contest designed by Ceylon Tea growing family Dilmah, to express the natural sophistication and taste in fine tea through gastronomy and mixology. Ti21 challenges Chefs, Sommeliers and Tea Aficionados to present the unique goodness in tea as well as the fingerprint of nature that are both beautifully expressed in the terroir in handcrafted Tea. It is a demanding challenge that tests the skills of every contestant with the emphasis on respect for tea while requiring expertise in understanding tea as a herbal beverage, as a complement to food, and as an ingredient in mixology and gastronomy. The contest is exacting in its emphasis on crafting a contemporary, tea inspired experience that honours the seven dimensions on which the contest is judged, including Sustainability, Cultural context, Heritage and of course Taste. Tea Inspiration for the 21st Century is the evolution of the revolution in tea that Dilmah sparked through its pioneering Real High Tea Challenge; that contest involved 710 contestants in 14 countries and challenged dated concepts of afternoon tea. Ti21 continues that spirit in taking the message of great Taste, natural Goodness and ethical Purpose in fine tea, to a new generation with 21st Century style.



THE 7 DIMENSIONS

THE CULTURAL DIMENSION



1

2



THE PERSONAL DIMENSION

THE CULINARY DIMENSION



3

4



THE MIXOLOGY DIMENSION

THE SUSTAINABILITY DIMENSION



5

6



THE TEA DIMENSION

HARMONY



7

1

THE CULTURAL DIMENSION

On the simple principle that tea served in Santiago should be significantly different to the same occasion in Sydney, TEA INSPIRATION FOR THE 21ST CENTURY shall be governed by specific cultural attributes, emphasizing local tradition, cultural and historical heritage in order to add that dimension to the guest experience.





2

THE PERSONAL DIMENSION

A key element in the story that would enhance tea experience for the guest is the authenticity and individuality in the teas, paired foods etc. A personal element could involve the family tradition of a member of the team a recipe from their personal history or similar.



3

THE CULINARY DIMENSION

Excellence in the quality of ingredients, technique and the outcome all sensory aspects of the food are a requirement.





4

THE MIXOLOGY DIMENSION

Excellence in the selection of spirits and their combination is a requirement.



5

THE SUSTAINABILITY DIMENSION

Ingredients, techniques and all aspects of the preparation and presentation of TEA INSPIRATION FOR THE 21ST CENTURY shall be aligned environmental, economic and social priorities, ensuring that choice of ingredients, culinary techniques do not in any way compromise any of these elements or the interests, aspirations of the guest.





6

THE TEA DIMENSION

The selection and presentation of teas must be made with knowledge of the specific terroir, perfect preparation and service, with clear expression of the terroir of each as well as knowledge that would allow the guest to experience the tea in proper agricultural and historical context. Respect for the teas and their specific characteristics in relation to their appearance, aroma, taste and texture needs to be maintained for the service of tea in any form, even when used as an ingredient.

7

HARMONY

Each of the 6 dimensions above need to be harmonious with the other in order that tea as an example maintains a harmonious combination with food or beverage with which it is served or into which it is used as an ingredient whilst also linking with the cultural, personal and sustainability dimensions to offer a holistic tea experience that recognizes the interconnectedness of each of the 7 dimensions in a harmonious taste, cultural, tea experience. rent to the same occasion in Sydney,



THE 4 EXPERIENTIAL ELEMENTS

TASTE



2



ELEGANCE

GOODNESS



3

4



PURPOSE

1

TASTE

Good taste, including aroma, flavour, texture, taste harmony are critical elements of any culinary or mixology presentation and taste is therefore the primary experiential element that TEA INSPIRATION FOR THE 21ST CENTURY should fulfill.





2 ELEGANCE

Tea is an occasion that is characterized by indulgence. Elegance in taste harmony, presentation of food, presentation and service generally including the table layout, menu and other elements are all a part of the vital requirement for elegance in TEA INSPIRATION FOR THE 21ST CENTURY.



3

GOODNESS

Relative to the natural antioxidant potential in tea, the selection, preparation and presentation of teas should be made in such a manner that does not compromise the wellness in tea. The use of tea as an ingredient and the application of heat will necessarily compromise some aspect of the antioxidant potential in teas used for cooking although the wellness aspect in relation to the emulsifying, therapeutic, digestive benefits in tea need to be preserved to the greatest extent possible within these constraints.





4 PURPOSE

Tea is an industry that touches the lives of millions in its production and amongst the chief reasons for the existence of Dilmah is a commitment to enhancing the lives of workers in tea and the less privileged generally. Whilst TEA INSPIRATION FOR THE 21ST CENTURY presents a tasteful, elegant and healthy experience, incorporation of purpose in relation to humanitarian and environmental aspects is an important in the TEA INSPIRATION FOR THE 21ST CENTURY experience

Fulfilling the consumers desire for provenance and authenticity. Understanding the characteristics of the tea and its relevance to mood, occasion and theme. Tasting guides expanding the flavor, texture component and aroma elements to involve the guest in the experience more deeply

COMPETITION DATES

CLOSING DATE FOR REGISTRATION : 15th January 2020

DISTRIBUTION OF STARTER KITS : 15th January to 25th January 2020

MELBOURNE :

EVENT DATES :3rd March & 4th March 2020

COMPETITION VENUE :

Melbourne William Angliss Institute

555 La Trobe St Melbourne 3000

BRISBANE

EVENT DATES : 9th March & 10th March 2020

COMPETITION VENUE :

Brisbane Sofitel Brisbane

249 Turbot St Brisbane 4000

SYDNEY :

EVENT DATES :12th March and 13th March

COMPETITION VENUE :

William Angliss Institute

11 Bowden St Alexandria 2015

Sydney



COMPETITION GUIDELINES

WHAT YOU NEED TO KNOW



1

TEAM ENTRY & SET UP

The Tea Inspiration for 21st century is **open to professional culinary teams** from hotel, resort, restaurants and culinary schools

A team should **consist of 2 people** - chef and food & beverage person



2

TEA & FOOD PRESENTATION

1. The Challenge requirements fall into 2 broad categories:
 - Tea presentation
 - Food presentation
2. The items should match or complement the teas you have chosen to serve.

Total items to be made

- 3 food & tea pairing sets X 4 pax
 - 3 tea inspired drinks X 4 pax
 - 3 tea inspired food items X 4 pax
- Total 36

1 MORNING

1. A hot tea pairing (sweet or savory)
2. Tea inspired drink,
3. Tea inspired food item (sweet or savory)

2

AFTERNOON

1. A hot tea pairing (sweet or savory)
2. Tea inspired drink,
3. Tea inspired food item (sweet or savory)

4

SERVINGS EACH

- 3 – Judges
- 1 – Photograph

3

EVENING

1. A hot tea pairing (sweet or savory)
2. Tea inspired drink,
3. Tea inspired food item (sweet

2

TEA & FOOD PRESENTATION

IMPORTANT POINTS TO REMEMBER

- The food must be pre-prepared and bought to the venue. Only plating, heating and garnishing is allowed at the venue. (food items should be served in the expected condition – hot, warm or cold)
- Brewing the hot straight black tea and making the other drinks should be done in front of the judges (teas for cold beverages can be brewed before and brought to the venue) mixing / shaking should be done in front of the judges
- A perfect cup of straight black tea must be brewed from the t-Series range
- Teainspired drinks should be from Elixir range
- Tea inspired food can be from Infusions & t-Series



3

MISE EN PLACE

- These items are to be brought in pre-prepared*, ready to serve. Hot items to be served hot/warm., cold items to be served cold.
- All 3 food items need to be different from each other.
- Emphasis on the tea is paramount. Tea should be the highlight of your menu at all times
- Last minute kitchen facilities will be available for chilling, heating and plating.
- You will also be provided with an ice making machine
- Kitchen judge will be presented during mise en place
- Kitchen access to be given for the film crew during mise en place
- Tea station table with spring water and Dilmah samovars for brewing tea will be available.

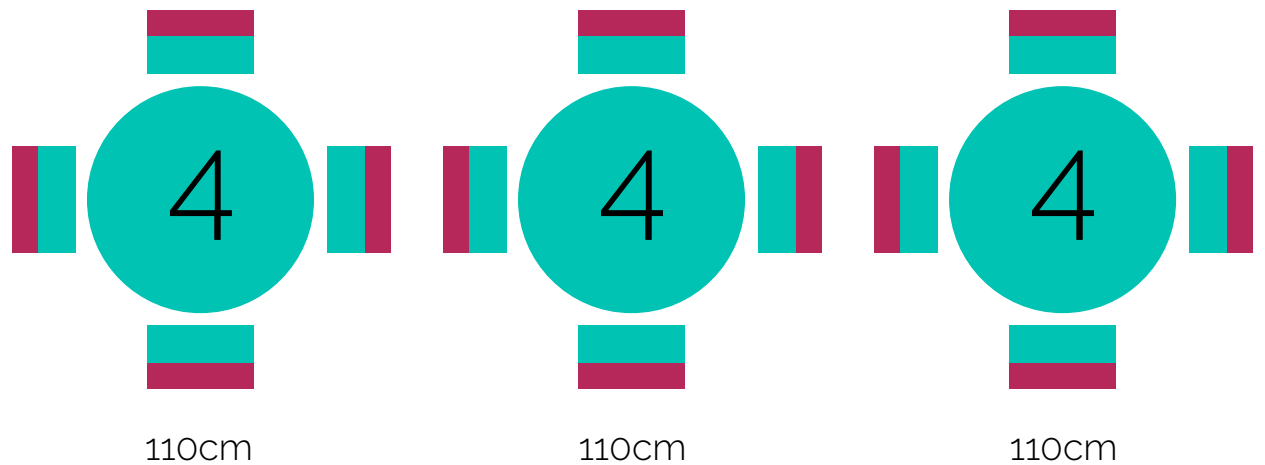


4

TABLE PRESENTATION

MISE EN PLACE

3 rectangular tables placed "U" shaped



PRESENTATION AREA
(Morning, Afternoon & Evening)

www.teainspired.com www.schooloftea.org



5 YOUR LITERATURE

- **Menu** – a copy of your menu to be presented to each of the 3 judges + 1 photography in a format of your choice. It should clearly indicate the food pairing for each tea, the tea rationale, theme & other information
- **Recipes** – the recipes for the teas & food items are also required. 4 sets each. This may be incorporated into the menu or will be provided separately.
- **A day prior to the competition the Menus & Recipes must be emailed to hospitality@dilmahtea.com**



6

COMPETITION TIMING

Teams will be split into morning & afternoon session and given a time slot to be at the venue.

The time available for each team for their assessment is;

- Table set up (30 minutes)
- Last minute preparation & plating (30 minutes)
- Food and tea service presentation to the judges (45 mins)

The two registered competitors are the only persons permitted to perform in the kitchen preparation and the final presentation. Only items presented in the given time frame will be considered for evaluation.

MORNING SESSION 8.00am to 1.00pm

- 8.00 am – 8.30 am
Briefing
- 8.30am - 9.00am
First team to commence table set-up
- 9.00am - 1.00pm
Judging

AFTERNOON SESSION - 1.15pm to 7.00pm

- 1.15pm - 1.30pm
Briefing
- 1.30pm - 2.00pm
First team to commence table set-up
- 2.00pm - 6.00pm
Judging

6

COMPETITION TIMING

Timing
45
minutes

1 MORNING

A hot tea pairing
(sweet or savory)
tea inspired drink,
tea inspired food item
(sweet or savory)

15
minutes

4 SERVINGS EACH

3 – Judges
1 – Photograph

2

AFTERNOON

A hot tea pairing
(sweet or savory)
tea inspired drink,
tea inspired food item
(sweet or savory)

15
minutes

3 EVENING

A hot tea pairing
(sweet or savory)
tea inspired drink,
tea inspired food item
(sweet or savory)

15
minutes



7

JUDGING CRITERIA

Segment		Points
MORNING 25 Points	A hot tea pairing (sweet or savory)	5
	tea inspired drink	5
	tea inspired food item (sweet or savory)	5
	Minimum 5 of the 7 dimensions included in the presentation	10
AFTERNOON 25 Points	A hot tea pairing (sweet or savory)	5
	tea inspired drink	5
	tea inspired food item (sweet or savory)	5
	Minimum 5 of the 7 dimensions included in the presentation	10
EVENING 25 Points	A hot tea pairing (sweet or savory)	5
	tea inspired drink	5
	tea inspired food item (sweet or savory)	5
	Minimum 5 of the 7 dimensions included in the presentation	10
Table Layout, Menu Design and Written Notes		20
Team work		5
Total points		100

7

AWARDS

The respective medals will be awarded to any participant according to the table below. No Half points will be awarded.

MEDAL - Tea Inspiration 21st Century

- Gold - 90 - 99 points
- Silver - 80 - 89 points
- Bronze - 70 - 79 points
- Overall Winner's medal
- Founder's Medal



8

TEA INSPIRATION FOR THE 21ST CENTURY CHAMPION GRAND PRIZE

7 day visit to Sri Lanka which will include 5 days of
Dilmah School of Tea & 1 night at Cape Weligama



Terms & condition :

1. If one of the contestants are unable to fly to Sri Lanka after confirming their ticket, he/ she will need to reimburse the cost of the air ticket to Dilmah.
2. If partners/spouse would like to travel to Sri Lanka, the contestant will have to bear the cost.

8

GRAND PRIZE



The Dilmah School of Tea was established in 2009 by the Dilmah Family, Merrill J. Fernando and his sons Dilhan and Malik to share the knowledge of tea with people around the world. In that year, Dilmah Founder Merrill J. Fernando celebrated his 60th year as a Teamaker, the most experienced in the world today.

The School of Tea aims to inculcate respect for this ancient herb by educating consumers, tea aficionados and hospitality professionals about its diversity and versatility and position this delicious herb at the apex of a luxurious experience. This includes the use of tea in tea gastronomy and tea mixology where tea inspired cuisine and beverages lend to a new gastronomic experience as well as the harmonious pairing of tea and food.



8

GRAND PRIZE



This gorgeous cliff top resort inhabits twelve manicured acres above the Indian Ocean on Sri Lanka's southern coast, just thirty minutes east of Galle. A collection of 39 Villas & Suites, offering the most sumptuous rooms in Sri Lanka, create the welcoming illusion of a traditional Sri Lankan village. Yet beneath terracotta-tiled rooftops, stylish interiors unfold as generously sized contemporary living quarters, each one surrounded by tropical gardens. The iconic 60m crescent shaped cliff-top infinity pool takes in sweeping, 270-degree blue views. While a diverse range of activities are on offer, from scuba diving to surfing lessons to rice paddy bicycling, you may find the greatest pleasure in simply unwinding on your private shaded terrace.



Traveller Made[®]
Hotel Partner

AMERICAN EXPRESS[®]
FINE HOTELS & RESORTS

30

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8

SPECIAL PRIZES

BEST TEA INSPIRED
MORNING PRESENTATION



1

BEST TEA INSPIRED EVENING
PRESENTATION



3

2



BEST TEA INSPIRED
AFTERNOON PRESENTATION

THE BEST TEA
COCKTAIL



5

THE BEST TEA-INSPIRED
FOOD ITEM



7

6



THE BEST ICED TEA



THE BEST MENU

4

9

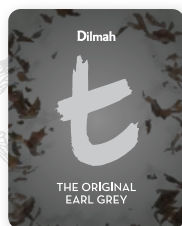
THE STARTER KIT & TEA TRAINING

Your starter kit will include ;

- The rules and regulations booklet
- Tea for the competition will be provided by Dilmah
- 3 weeks prior to the competition Dilmah tea trainer will conduct a fast track tea training course for all participants.



t-Series Designer Gourmet Teas



THE ORIGINAL EARL GREY



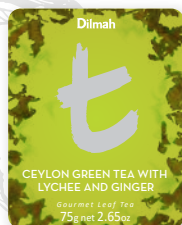
A legendary tea, named after Charles, 2nd Earl of Grey and former Prime Minister of England. This tea is a combination of a rich and full bodied Ceylon Single Origin Tea with the flavour of Bergamot, a citrus fruit that is native to Calabria in Italy. The strong and distinctive Ceylon Tea partners harmoniously with the Bergamot flavour to offer an authentic Earl Grey Tea. Full bodied yet aromatic, with hints of citrus and a lingering and mildly sweet floral note, this is a majestic tea.



CEYLON YOUNG HYSON GREEN TEA



A bright Single Region Ceylon Green Tea grown at 1,400 feet above sea level. Elegant in appearance, the long, well twisted leaf yields a pleasingly gentle brew. The large leaf unfurls when infused, often revealing a full tea leaf. The somewhat brisk green tea presents a herbal note and some fruit which come together in a clean finish with a hint of sweetness. A delightful accompaniment to food, especially fish and salads, and a relaxing afternoon tea.



CEYLON GREEN TEA WITH LYCHEE AND GINGER



A delicious fusion of floral, fruit, sweet, spice and herb notes in a refined Ceylon Green Tea. Bright and delicate in the cup, a mildly spicy fragrance yields to a profusion of flavours, the aromatic sweetness of lychee, gently embraced by the grassy notes in Ceylon Green Tea and then a light warmth from natural ginger. A very enticing green tea, enjoyable all day or as a palate cleansing digestif. Light, fruity and mildly piquant.



ITALIAN ALMOND TEA



A delicious union – a medium strength Ceylon Single Region Tea from the Nawalapitiya region, fused with the bittersweet flavour of Italian Almond. Fragrant and rich, the almond and the mellow, malty note that is typical of teas from this region, combine in indulgent harmony, to produce a deep amber infusion. The tea is enveloped by a deliciously piquant aroma of almond, producing an engaging brew with a nutty, sweet edge and mellow but prominent character. It is a perfect 'dessert tea' or accompaniment to afternoon tea. Also recommended chilled, either as an Iced Tea or a T-Shake (brewed strong, cooled and poured over vanilla ice cream).



PURE CHAMOMILE FLOWERS



Chamomile is a gentle and relaxing herb enjoyed by Europeans as a tonic for centuries. The daisy-like Chamomile flower has an uplifting aroma reminiscent of apples. Its subtle flavour is concentrated in the flower and this infusion therefore offers the infusion of the Chamomile flower. Chamomile has a serene character and wonderful aroma. It is often enjoyed as a gentle, naturally caffeine free infusion in the evening.

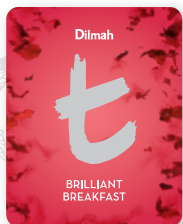


SINGLE ESTATE OOLONG LEAF TEA



Producing Oolong – known as Black Dragon Tea in China - is an especially demanding art. This semi fermented tea is a midpoint between green and black teas, offering the lightness of green and the character of black tea. Oolong originated in 18th Century Fujian and its dark green, well twisted leaf produces a mellow, pleasing brew when brewed. This is a delicate and gentle tea, more earthy than typical green teas, yet more fragrant and lighter than most black teas.

t-Series Designer Gourmet Teas



BRILLIANT BREAKFAST TEA



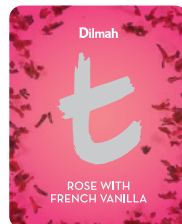
A bright, brisk and bold tea. Intense and majestic, this tea offers body, strength, colour and pungency representing the essence of a fine Ceylon tea. Grown in the Dimbula Valley, the Broken Orange Pekoe leaf yields a burgundy coloured brew which is robust and strong yet bright with an energetic personality. The fine BOP grade of tea with its small particle size produces the strength in this tea. Brew for at least 3 minutes in spring water. Brewed for 4-5 minutes for added strength, this tea then allows the addition of warm, dairy milk if desired.



GREEN TEA WITH JASMINE FLOWERS



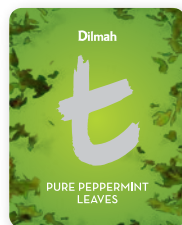
A gentle green tea in fragrant and delicate union with natural Jasmine petals. The soft, mildly sweet and mystical aroma of Jasmine is enthralling in its combination with green tea. This natural combination offers a refreshing and soothing beverage that is also a delicious palate cleanser.



ROSE WITH FRENCH VANILLA



A seductive tea, combining a fine Single Region Pekoe from the Nuwara Eliya region with the sensuous and almost mystical fragrance of rose petals. Celebrated throughout history for its romance, the rose is one of the most pleasing of flavours. The gentle tea is encircled by the soft and slightly sweet aroma of red Rose to offer an alluring and gentle brew. The Rose fragrance is tinged with the flavour of French Vanilla.



PURE PEPPERMINT LEAVES



Savoured as a refreshing beverage since Roman times, our pure Peppermint infusion is naturally caffeine free and ideally enjoyed after a meal, to cleanse the palate and aid digestion. The natural peppermint oil in the leaves imparts a menthol aroma and adds sparkle to the infusion of the leaf, making it a cooling and energizing experience. Try the infusion of peppermint leaves with a touch of honey as a mild and delicious accompaniment to your day. Also enjoyable taken chilled or as a sorbet.

Infusions



GREEN ROOIBOS WITH COCONUT & MANGO

An inviting fragrance of ripe tropical mango and a bright amber infusion offer a delicate fruity brew, with a lingering sweetness and hint of coconut in the finish.



RED ROOIBOS MORINGA, CHILLI, COCOA & CARDAMOM

A profusion of mint, sweet & savoury spice followed by a lingering finish of mild chili.



TANGERINE, ROSE & GRAPEFRUIT

A deep red infusion with the fresh fragrance of grapefruit and lemon unveils an explosion of berry flavours and a refreshing finish with light rose and citrus notes.

Elixir of Ceylon Tea

Natural Extract of Handpicked Ceylon tea for Iced tea infused water, Tea Mixology, Tea Shakes & Smoothies.





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MORE INFORMATION

www.teainspired.com

TEA KNOWLEDGE

www.schooloftea.org

Visit [Dilmah Tea Gastronomy FACEBOOK page](#)
(@teagastronomy) to stay updated
on the latest tea inspired ideas!

