



TEAGRAM

March 2019



Tea Time is a chance
to slow down, pull back
and appreciate our surroundings
- Letitia Baldrige -

Get crea-tea-ve, celebrate the special women in your life with a gift of rejuvenation – pour her a soothing cup of Fragrant Jasmine Green Tea or a glass of Tea Inspired Champagne!

Make it extra special by pairing tea with a delicious creamy salad or her favourite dish - the opportunities to celebrate with tea are endless, so here are some of our tea inspired recipe suggestions we are certain she'll find Delicious!



FRAGRANT JASMINE GREEN TEA

A mild and delicate tea with a pale yellow infusion and pronounced Jasmine aroma. Green Tea naturally enriched with Jasmine flowers, has been a favourite of the Chinese since the Southern Song Dynasty. The sweet smelling Jasmine flowers are mixed with Green Tea to naturally impart their fragrance and distinctive flavour. A delicious palate cleanser after strong tasting or rich food.



SENCHA GREEN EXTRA SPECIAL

Sencha is a steamed green tea, the most popular tea in Japan where its delicate flavour and mild finish are especially appreciated. This is a pleasing and refreshing green tea and can be enjoyed throughout the day. It is an ideal accompaniment to lunch or dinner, aiding digestion and refreshing the palate.



MOROCCAN MINT GREEN TEA

Gentle and at the same time stimulating and aromatic, this pure Ceylon Young Hyson Green Tea with Peppermint Leaves is a pleasing all natural combination of gentle Green Tea and the sweet fragrance of peppermint leaves. The elegance of this Ceylon green tea with its minty 'coolness' makes this a perfect after-dinner tea.

Checkout these and many more #teainspired recipes at www.teainspired.com

A DECLARATION OF JASMINE GREEN TEA CHAMPAGNE

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

Ingredients

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

**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 Proepspuma
(Cold) together.*

Method

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



JASMINE BATRISYIA – SUMMER MOCKTAIL

Ingredients

- 10ml honey
- 1 stick of lemongrass, chopped
- 200g local fresh pomelo
- 60ml Dilmah Green Tea with Jasmine Flowers
(brewed as per pack instructions)

Method

Shake and double strain into a glass.



#teaInspired



www.dilmahtea.com

www.sevenstartea.com



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DilmahRealTea

Write to us on hospitality@dilmahtea.com

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more tea inspired recipes

