
OOLONG MARTEANI



Drink : Cocktails

Ingredients

- 60ml vodka
- 50ml Dilmah First Ceylon Oolong Tea
- 1 scoop Oolong sorbet (recipe below)

Oolong Tea sorbet

- 1l water
- 200g glucose
- 100g granulated sugar
- 150g Dilmah First Ceylon Oolong Tea
- 30g Gelatine Powder

Methods

- Shake all the ingredients
- Pour onto the Oolong sorbet in the martini glass. Garnish with tea leaves.

Oolong Tea sorbet

- Boil water, sugar, glucose and Dilmah Oolong Tea until boiled and the tea is reduced.
- Soak the gelatin in cold water and melt the soaked gelatine in the microwave. Pour this into the mixture.
- Strain the Dilmah Oolong Tea mixture and put into the ice cream machine for about 10 minutes.
- After the mixture has frozen, keep in the freezer 1 night before use.

The range of Dilmah Tea used :

- Dilmah t-Series Designer Gourmet Teas

The variety of Dilmah Tea used in the recipe :

- t-Series The First Ceylon Oolong