
A MOROCCAN MINT 'WARM HUG'



Drink : Mocktails/Iced Tea

Ingredients

- 4 Dilmah t-Series Moroccan Mint Green Tea bags
- 1 bunch of fresh mint for garnish

Foam

- 4 cups heavy cream
- 2 cinnamon quills
- Pinch of saffron
- 1 pc orange rind
- 1 tsp nutmeg
- 1 tsp emulate

Methods

- Brew the tea in the cup in which you will be serving the beverage.
- In the meantime create the infused cream for the foam by adding all ingredients into a small pot and simmering at low heat.
- Bring to boil and strain to remove cinnamon quills and other flavour enhancers.
- While the mixture is still warm add the emulate and blitz with a hand blender until thick (add more emulate if the cream does not appear thick enough; it should resemble a thick custard).
- Pour emulsion to a siphon gun and charge with 1–2 nitrous oxide (N₂O) chargers.

The range of Dilmah Tea used :

- Dilmah t-Series Designer Gourmet Teas

The variety of Dilmah Tea used in the recipe :

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- t-Series Moroccan Mint Green Tea