
CREAMY CEYLON CINNAMON SPICE TEA



Drink : Mocktails/Iced Tea

Ingredients

Cinnamon Milk

- 10g Dilmah Ceylon Cinnamon Spice Tea
- 550ml milk

Cinnamon Foam

- 500ml cinnamon milk (as per recipe above)
- 40g sugar
- 28g pro crema
- 2 pieces N2O cream charger

Methods

Cinnamon Milk

- Vacuum the tea and milk together.
- Then, infuse this in an oven at 60C for 2 hours, and pour through a sieve.

Cinnamon Foam

- Mix it all together with the hand blender.
- Put the mixture in a Kidde with 2 cream chargers.
- Shake it until you have a foam which stays firm.

The range of Dilmah Tea used :

- Dilmah t-Series Designer Gourmet Teas

The variety of Dilmah Tea used in the recipe :

- t-Series Ceylon Cinnamon Spice Tea