
THE BEGINNING



Drink : Mocktails/Iced Tea

Ingredients

- 30ml homemade Pandan syrup
- 120ml Dilmah Green Tea with Jasmine Flowers

Pandan Syrup

- 30g Pandan leaves
- 100ml water
- 200ml fine white sugar

Jasmine Green Tea

- 4g Dilmah Green Tea with Jasmine Flowers
- 220ml spring water

Methods

- Measure in all ingredients into a Perlini (pressurized carbonating cocktail shaker). Add ice and seal Perlini.
- Charge with carbon dioxide. Shake hard to ensure a thorough infusion of carbonation and cold temperature.
- Rest for 30 seconds. Release seal and pour into vintage wine glasses.

Pandan Syrup

- Measure Pandan leaves and water into vacuum bags and seal. Cook in sous-vide for 2 hours at 52°C. Strain mixture and stir in sugar.

Jasmine Green Tea

- Brew Dilmah Green Tea with Jasmine Flowers loose leaf tea in spring water just off the boil, for 3 minutes.
- Allow to cool overnight

The range of Dilmah Tea used :

- Dilmah t-Series Designer Gourmet Teas

The variety of Dilmah Tea used in the recipe :

- t-Series Green Tea with Jasmine Flowers