



Introducing the 4 new variants of
t-Series Designer Gourmet Teas by Dilmah

GREEN TEA / INFUSIONS

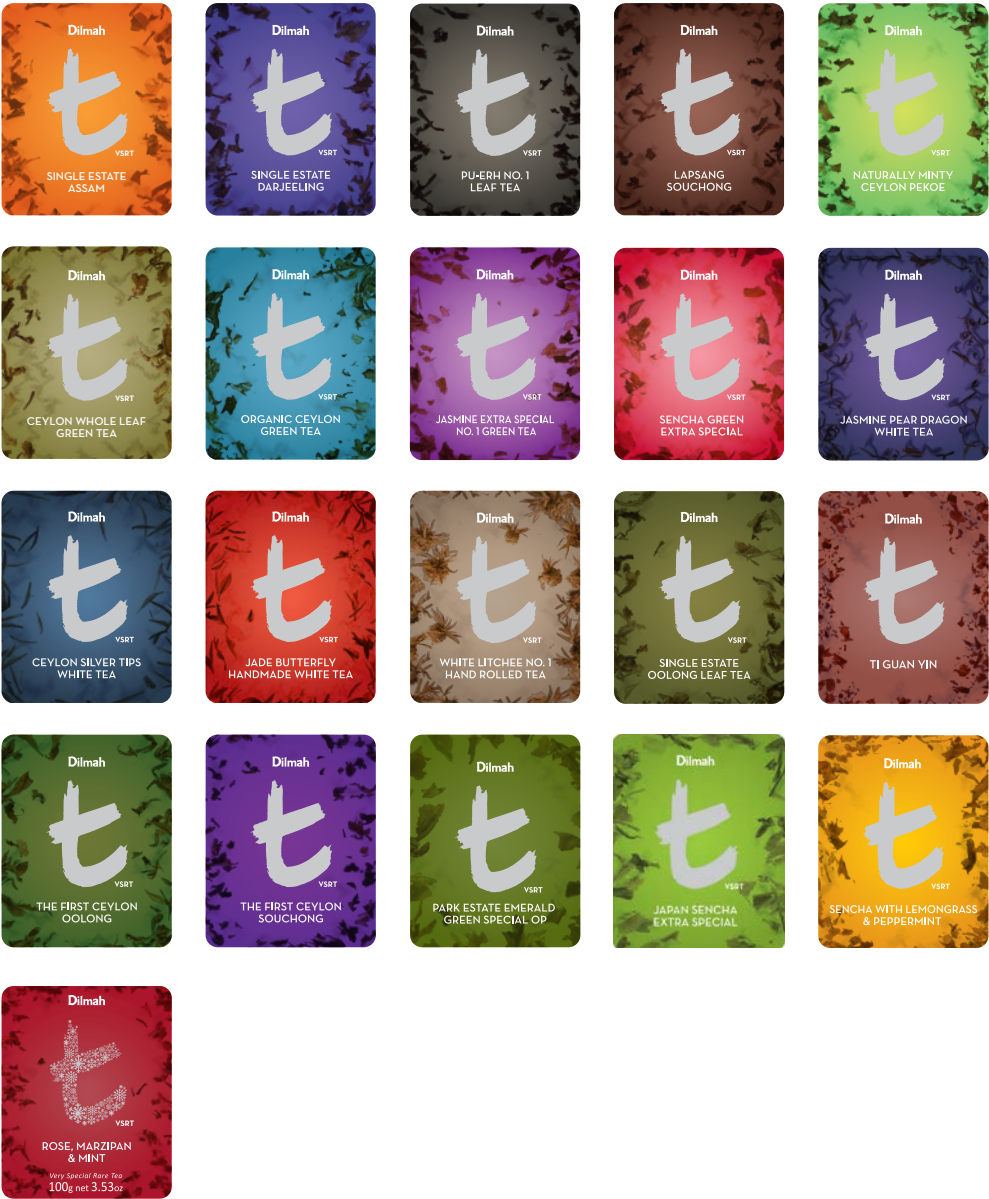




t-Series Designer Gourmet Teas by Dilmah



A tea for every occasion. Dilmah t-Series presents a collection of teas that are known around the world only for their excellence. Teas so different that there is a tea for every mood. The range presents a vast array of designer gourmet teas including Very Special Rare Tea like the Ceylon Silver Tips and Seasonal Flush. The Seasonal Flush by t-Series is a tea so rare that it is produced only as a result of a seasonal phenomenon that occurs twice a year.





CEYLON GREEN TEA WITH LYCHEE & GINGER



A delicious fusion of floral, fruit, sweet, spice and herb notes in a refined Ceylon Green Tea. Bright and delicate in the cup, a mildly spicy fragrance yields to a profusion of flavours, the aromatic sweetness of lychee, gently embraced by the grassy notes in Ceylon Green Tea and then a light warmth from natural ginger. A very enticing green tea, enjoyable all day or as a palate cleansing digestif. Light, fruity and mildly piquant.



ELDERFLOWER WITH CINNAMON AND APPLE



With the fragrance of freshly baked apple pie, this naturally caffeine free infusion blends apple and cinnamon with the summery, floral character of elderflower. The sweet, sour, floral and spice notes balance elegantly into a deliciously complex natural infusion. Gentle and aromatic with a lingering floral finish.



NATURAL INFUSION OF BLUEBERRY AND CLOVE



A special infusion of fruit and spice, with a dark red intensity producing a rich combination of forest fruit and a princely Ceylon clove. The tangy berry dominates with its light floral, and woody notes, leading the palate to the very mildly spicy sweetness of natural clove. Intense, caffeine free with a fragrant and naturally sweet finish.



PEPPERMINT CINNAMON AND CLOVE



Richly fragrant when brewed, the natural infusion is delicate with a light, minty sparkle, leaving the palate refreshed with the gentle piquancy of clove. The combination of herbs and spices produces a complex and delicious infusion that is naturally caffeine free. Bright and medium body with a minty finish.



LOOSE LEAF TEA TIN CADDY	
82749-601	CEYLON GREEN TEA WITH LYCHEE & GINGER 100g, 6 units per outer
82751-601	ELDERFLOWER WITH CINNAMON AND APPLE 130g, 6 units per outer
82748-601	NATURAL INFUSION OF BLUEBERRY AND CLOVE 100g, 6 units per outer
82750-601	PEPPERMINT CINNAMON AND CLOVE 60g, 6 units per outer
TEA SACHETS	
86276-601	CEYLON GREEN TEA WITH LYCHEE & GINGER 40 sachtres per unit, 4 units per outer
86275-601	ELDERFLOWER WITH CINNAMON AND APPLE 40 sachtres per unit, 4 units per outer
86273-601	NATURAL INFUSION OF BLUEBERRY AND CLOVE 50 sachtres per unit, 4 units per outer
86274-601	PEPPERMINT CINNAMON AND CLOVE 40 sachtres per unit, 4 units per outer

GLOBAL INTERESTS FOR INFUSIONS & GREEN TEA

Increased consumer interest in healthy beverages is boosting sales of fruit/herbal tea in Australia, Norway, and the UK. The rising demand for beverages with zero sugar, minimal calories, and “clean labels” by introducing new flavour varieties and beautifying the packaging. The growth of fruit/herbal teas in these markets offers an example of the increased interest in unsweetened beverages.

Source: Euromonitor International

Tea & Food Pairings

BY EDWIN SOON



CEYLON GREEN WITH LYCHEE AND GINGER (HOT)
Singapore Fried Hokkien Prawn Mee



ELDERFLOWER WITH CINNAMON AND APPLE
Cold Cuts & Crudites platter (Chorizo, Honey Baked Ham, Olives,
Foie Gras Terrine, Swiss Cheese, Sliced Turkey)

Black Forest cake
Lemon Chicken



**NATURAL INFUSION OF
BLUEBERRY AND CLOVE (ICED)**
Pork Pie with Blueberry - Clove Jelly or Strawberry Jam.
Duck or Goose Rillettes on toasted baguette with Mesclun side salad



PEPPERMINT, CINNAMON & CLOVE
Lamb Tajine





#teainspired



mixology

Ginger on Top

Glass type : Highball
GENTLE CEYLON GREEN TEA WITH LYCHEE AND GINGER

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Ingredients

- 80 ml Ceylon Green Tea with Lychee and Ginger (chilled, strong brew)
- 2 Scoops of Vanilla Ice Cream
- Ginger Beer
- Strawberries and Green Leaves for garnishing

Method

- Fill the glass halfway with ice cubes
- Put 2 scoops of Vanilla Ice Cream in to the glass
- Gently pour the tea over the ice cream
- Top up with Ginger Beer
- Garnish with a Strawberry and a Green Leaf



Mariposa

Glass type : Flute
GENTLE CEYLON GREEN TEA WITH LYCHEE AND GINGER

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Ingredients

- 90 ml Ceylon Green Tea with Lychee and Ginger (chilled, strong brew)
- 30 ml Reposado Tequila (100% blue agave)
- 15 ml Agave Syrup
- 1 Lime (squeezed)
- A dash Orange bitters
- A Butterfly garnish

Method

- Add all ingredients to an ice-filled mixing glass and stir for 20 seconds
- Strain into a chilled flute
- Garnish with a butterfly



Mount Cinnamon

Glass type : Sling
ELDERFLOWER WITH CINNAMON AND APPLE

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Ingredients

- 100 ml Elderflower with Cinnamon and Apple (chilled, strong brew)
- 20 ml of Honey
- 2 Large Scoops of Vanilla Ice Cream
- Soda Water
- Apple and crushed Cinnamon for garnishing

Method

- Add the tea and the honey to the glass and stir untill dissolved
- Add the ice cream
- Top up with Soda Water
- Garnish with an Apple fan and crushed Cinnamon



Ella's Secret

Glass type : Rocks
ELDERFLOWER WITH CINNAMON AND APPLE

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Ingredients

- 60 ml Elderflower with Cinnamon and Apple (chilled, strong brew)
- 30 ml Bourbon
- 20 ml Honey
- 2 dashes Orange bitters
- Flower Petals for garnishing

Method

- Add tea and honey to a mixing glass and stir until dissolved
- Fill the mixing glass with ice
- Add Bourbon and bitters, stir for 20 seconds
- Pour into an ice-filled Rocks glass
- Garnish with flower petals



Blueberry Iced Tea

Glass type : Highball
NATURAL INFUSION OF BLUEBERRY AND CLOVE

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Ingredients

- 120 ml Natural Infusion of Blueberry & Clove (chilled, strong brew)
- 20 ml Cranberry Juice
- 20 ml Pomegranate Juice
- 20 ml Honey
- 1 Freshly squeezed lime
- Pomegranate seeds for garnishing

Method

- Add the juices and honey to a glass and stir
- Fill the highball glass completely with ice cubes
- Pour the infusion gently over the ice cubes in to the glass
- Garnish with Pomegranate seeds



Smuggler's Clove

Glass type : Double Old Fashioned
NATURAL INFUSION OF BLUEBERRY AND CLOVE

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Ingredients

- 75 ml Natural Infusion of Blueberry and Clove (chilled, strong brew)
- 30 ml Aged Rum
- 20 ml Coconut Water
- 10 ml Sugar Syrup
- A dash of Angostura bitters
- Blueberries for garnishing

Method

- Add all ingredients to an ice-filled Double Old Fashioned glass and stir for 20 seconds
- Garnish with Blueberries on a stick



Herb & Spiced Smoothie

Glass type : Short
PEPPERMINT CINNAMON AND CLOVE

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Ingredients

- 80 ml Peppermint, Cinnamon and Clove (chilled, strong brew)
- 120 ml Yoghurt
- 20 ml Honey
- 1 teaspoon of Orange Marmalade
- Mint and Cloves for garnishing

Method

- Add all ingredients to a blender
- Add 1 tablespoon of crushed ice and blend
- Pour into a chilled short glass
- Garnish with a sprig of Mint and Cloves
- Garnish with a sprig of Mint and Cloves



G & T & Tonic

Glass type : Highball
PEPPERMINT CINNAMON AND CLOVE

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Ingredients

- 60 ml Peppermint, Cinnamon and Clove (chilled, strong brew)
- 30 ml Gin
- Freshly squeeze lemon
- 10 ml Sugar Syrup
- Tonic Water
- Lemon and Cloves for garnishing

Method

- Add the first 4 ingredients to an ice-filled highball glass and stir
- Top up with Tonic Water
- Garnish with a sprayed lemon zest pierced with cloves





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Ceylon Green Tea with Lychee and Ginger Jelly Trifle

GENTLE CEYLON GREEN TEA WITH LYCHEE AND GINGER

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Ingredients

- 500ml Lychee Juice
- 250ml Dilmah Green Tea with Lychee and Ginger (brewed strong)
- 7 Leaves of Titanium Gelatine
- 50g Caster Sugar
- 100g Lychees, chopped

Method

- Soak the gelatine in a little water till soft
- Stir sugar and gelatine into the freshly brewed hot tea
- Mix in the Lychee juice
- Add the chopped Lychees into the bottom of the glasses
- Evenly distribute the jelly into glasses and set for 3 hours in the fridge
- Build your trifle on top of the jelly
- Garnish with more chopped Lychees.



Grilled Lobster with Sauce Crème

Ceylon Green Tea with Lychees and Ginger

GENTLE CEYLON GREEN TEA WITH LYCHEE AND GINGER

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SAUCE CRÈME

Ingredients

- 1L Fish Stock
- 250ml White Wine
- 250ml Noilly Pratt (dry vermouth)
- 1L Double Cream
- 5 Shallots, finely diced
- 1 Bay Leaf
- 5 White Peppercorns
- A Sprig of Thyme
- 2 tablespoons Dilmah Ceylon Green Tea with Lychees and Ginger
- Salt to taste

Method

- Add all the ingredients into a heavy based pan and reduce by 75%
- add the cream and bring to boil, season and turn off.
- Add the tea and cover, set aside for 10 minutes stirring occasionally
- Strain and set aside
- When needed warm up the sauce just before boiling and then use a stick blender to emulsify before using. This can be kept in the fridge for 1 week
- To serve, cook the lobster and slice the tail
- Serve with the Sauce Crème and garnish as you wish







Apple Tart Tatin with Elderflower, Cinnamon and Apple Ice-Cream

ELDERFLOWER WITH CINNAMON AND APPLE

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APPLE TART

Ingredients

- 6 Cooking Apples like Golden Delicious or Red Gala
- 100g Unsalted Butter
- 100g Sugar
- 50ml Honey
- 1 tablespoon Cinnamon

Method

- Peel, core and quarter the apples
- Mix the apples with Cinnamon
- In a large heavy base pan start to make a caramel with some sugar, butter and honey
- Place in your apples to the pan and start to cook the apples in the caramel
- Reduce the heat to cook the apple through without it breaking or falling apart, the apples need to be a golden brown colour all over
- Place the apples nicely around a small apple tart tatin pan, slightly overlapping each one all the way around
- Then place a cut disc of puff pastry over the apples, egg wash the pastry, prick a few holes in your pastry and place inside the oven at 185 degrees and cook for 12 minutes till a dark golden brown, serve with Elderflower, Cinnamon and Apple ice cream.

ELDERFLOWER CINNAMON AND APPLE ICE CREAM

Ingredients

- 6 Medium Egg Yolks
- 100g Caster Sugar
- 250ml Milk
- 250ml Double Cream
- 10g Dilmah Elderflower Cinnamon and Apple Infusion

Method

- Beat the egg yolks and sugar till smooth
- Put the milk and tea in a pan and just bring to boil, add the tea and remove from heat, then let it cool covered for 5 minutes
- Strain milk mixture onto the eggs and sugar mix, whisking all the time
- Pour the mixture back into a clean pan, heat gently stirring at all times until the custard thickens enough to coat the back of a wooden spoon, do not boil
- Strain through a fine sieve, leave to cool, then chill
- When cold, stir in the cream
- Place into ice cream machine until it has doubled in size



Elderflower with Cinnamon and Apple Granite and with Oysters

ELDERFLOWER WITH CINNAMON AND APPLE

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Ingredients

- 1L Freshly made Apple Juice
(allowed to settle and froth removed)
- 300g Sugar
- 600ml Water
- 1 Cinnamon Stick Broken
- 10g Dilmah Elderflower with
Cinnamon and Apple Infusion

Method

- Place sugar and water in a heavy
based pot and bring to boil
- Remove from heat and add the
tea, cover and steep for 5 minutes,
stirring twice
- Strain and cool
- Strain in the apple juice into the cool
syrup, remove the Cinnamon
- Pour into a tray at least 3 cm deep
and place in the freezer
- Stir every 1 hour for the first 3 hours
in the freezer with a chop stick to
give large flakes
- Freeze till hard and scratch with a
fork once set
- Serve with oysters







Duck Confit Blueberry and Clove Gel

NATURAL INFUSION OF BLUEBERRY AND CLOVE

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CONFIT DUCK

Ingredients

- 6 Duck Legs
- 2 kg Rock Salt
- Thyme
- Bay Leaves
- Pepper Corns
- Orange Zest
- Oil
- 2L Duck Fat

Method

- Cure duck legs in salt and mix for 6 hours
- Rinse off salt mix and vacuum pack with oil
- Sous-vide at 80 degrees overnight

BLUEBERRY AND CLOVE GEL

Ingredients

- 1 cup Frozen Blueberries
- 500ml White Chicken Stock
- 2 teaspoons Balsamic Vinegar
- 6g Natural Infusion of Blueberry and Clove Infusion
- 10 cloves
- Sea salt
- 8g agar agar

Method

- Place blueberries in sauce pan with all ingredients except agar agar.
- Bring to boil and simmer for 20 minutes
- Strain and return to pan and reduce to 500ml, add agar agar and cook till dissolved.
- Cool over an ice bath till set, transfer to a blender and puree till smooth.
- Strain and keep in fridge



Kheer with Blueberry, Cinnamon and Clove for Dilmah

NATURAL INFUSION OF BLUEBERRY AND CLOVE

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Ingredients

- ½ Cup Broken rice
- ½ Cup Palm Sugar
- 2 tablespoons Cardamom (powdered)
- ½ tablespoon Cloves (powdered)
- 1L Coconut Milk
- 250ml Water
- 1 tablespoon Ghee
- ½ Cup Blueberries
- 10 Cashews
- 1 tablespoon Dilmah Natural Infusion Of Blueberry And Clove
- 1 Stick of Cinnamon

Method

- Wash the rice and soak in boiled water for 20 minutes
- Drain water and keep aside
- Boil milk with Cinnamon stick, remove from heat and add the tea
- Cover and steep for 10 minutes and strain the milk
- Combine the milk and rice in a heavy based pot and bring to boil while stirring
- Once it starts to boil, add sugar and stir well
- When it becomes thick and when the colour changes, add spices to it
- Stir continuously till the mix reduces to ¾ and remove from heat
- Heat little ghee in a panfry add the cashews and remove, then add blueberries for 2 minutes and add it to kheer as a garnish
- Kheer can be served hot or chilled.
- Serve with Blueberry Cinnamon and Clove syrup







Roast lamb cutlets with Dilmah Peppermint Cinnamon and Clove Crust

PEPPERMINT CINNAMON AND CLOVE

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Ingredients

- 1 cup Macadamias
- 1 Lemon (Zest)
- 3 Slices of Whole Meal Bread (crustless)
- 1/2 Bunch Fresh Peppermint
- 1/2 teaspoon Organic Cinnamon Powder
- ¼ teaspoon Clove Powder
- 1 tablespoon Dilmah Peppermint Cinnamon and Clove tea (crushed)
- 4 Lamb Cutlets (French trimmed)
- 2 tablespoons Dijon Mustard

Method

- Blend macadamias, lemon zest, breadcrumbs and mint in a blender until fine and moist
- Remove from the blender and mix through the dry spices and tea.
- Set aside for 2 hour to infuse.
- Seal the lamb cutlets quickly on an oiled frying pan, spread the mustard over one side, and coat with the macadamia crumb mixture
- Place in the oven for 4-6 minutes or until they are cooked to your liking. Remove and allow to rest in a warm place for 5 minutes.
- Garnish with fresh vegetables and lamb jus



Lamb Burger with Peppermint Cinnamon and Clove Chutney

PEPPERMINT CINNAMON AND CLOVE

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LAMB BURGER PATTIE

- 1kg Coarse Lamb, minced
- 2 Onions, medium, thinly sliced
- 2-3 tablespoons of chopped Parsley Leaves
- 1 teaspoon Salt and freshly ground Black Pepper
- Pinch of allspice (optional)
- 3-4 tablespoons Roasted Pine Nuts (optional)
- 1 tablespoon chopped Peppermint

Method

- Chop onions, parsley and mint and mix with the minced lamb
- Add salt, pepper, all spice, pine nuts and mix everything together
- Shape the meat into patties and set aside
- Cook the patties on a grill or pan, turning occasionally until they are well browned on all sides.
- Serve immediately in a brioche bun with Peppermint Cinnamon and Clove chutney, Asian slaw and sliced tomatoes

ASIAN SLAW

Ingredients

- 2 Cups Wombok Cabbage, finely shredded
- 1 Small Carrot, peeled and shredded or finely grated
- 6 Snow Peas, trimmed and thinly sliced on the diagonal
- ½ cup Coriander Leaves
- ½ cup Mint Leaves
- 2 Green Shallots, thinly sliced on the diagonal
- ¼ cup Rice Vinegar
- 2 tbsp Caster Sugar
- 2 tbsp Fish Sauce
- 1 Garlic Clove, finely chopped
- 1 Small red chilli, seeded and finely diced

Method

- In a large mixing bowl toss together cabbage, carrot, snow peas, herbs and shallots.
- Combine rice vinegar, sugar, fish sauce, garlic and chilli in a jar and shake until sugar has dissolved.
- Just before serving toss the dressing through the slaw ingredients







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dilmah



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