



# shaken not stirred

a handbook on Tea Mixology



**BOLS**  
AMSTERDAM 1575

Dilmah *The Mixologists* & the  
**teamaker**  
[www.teamaker.com](http://www.teamaker.com)



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**Credits**

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## THE WORD FROM THE TEAMAKER

Having devoted my life to tea in its purest form, I joined my sons in taking the noble herb beyond the cup. The culinary initiatives that together form Dilmah Tea Gastronomy saw tea evolving as a healthy, diverse and delicious ingredient in fine food.

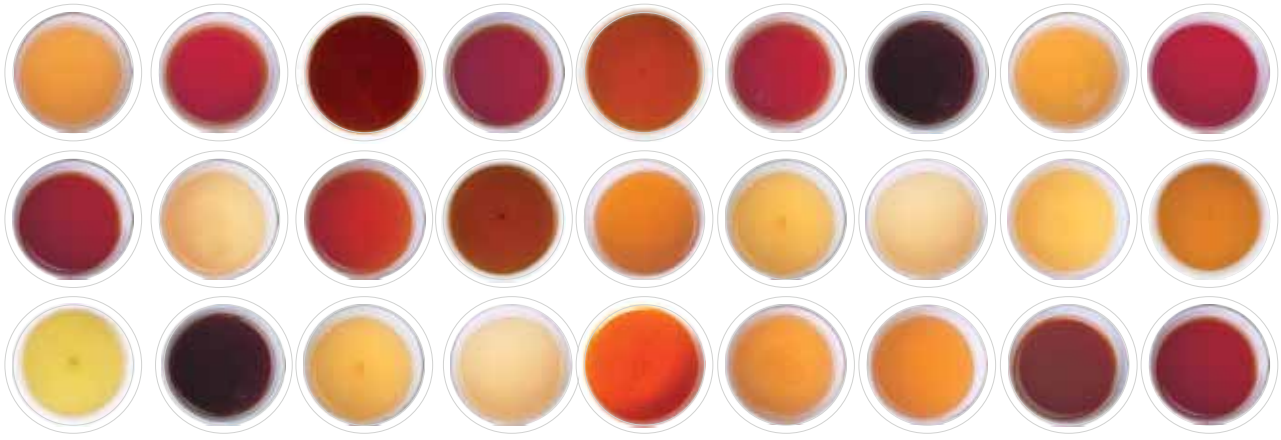
Tea Mixology is a very natural extension of our endeavor at going beyond the cup. In my desire to share the pleasure in fine tea, I respect the fact that the tea you enjoy most is the tea that is right for you. Tea brewed well and enjoyed pure is of course my preference but whether yours is tea with vodka or tea paired with a fine cognac, my aim is to ensure that the combination respects the tea.

The very special feature of tea is that the herb is infinite in its variety, fashioned by Nature into light, bright, brisk, bold, earthy, malty, intense and a spectrum of other flavours, hues and fragrances. There is a tea therefore that mixes elegantly with light spirit, tea that equals a dark rum, and tea that pairs in a subtle way with any food or beverage.

Dilmah Tea Mixology is a new dimension in tea, with tea cocktails, mocktails, shooters and pairings that honour the heritage and identity of tea in harmonious combination with other ingredients. Fine Single Origin Tea, handpicked, packed garden fresh, unblended at source is a gift from Nature, whether savoured pure, paired with food or drinks, or as an ingredient in either.

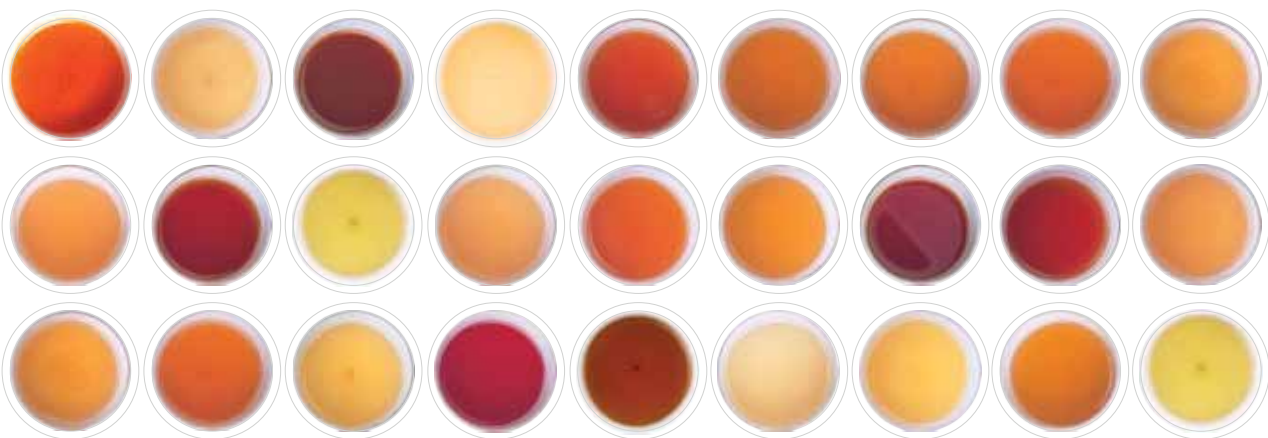
Do try it!

Merrill J. Fernandez  
Founder of Dilmah Tea



# foreword





## A MAN WALKS INTO A BAR AND ....

Orders a cup of tea? .... unlikely? Maybe not for much longer. The Old Fashioned, a bourbon cocktail invented in the late 1800s, tastes sublime in its tea inspired 'remix,' the Ceylon Old Fashioned. It is based on a spectacular tea from the Dilmah t-Series designer, gourmet tea: the First Ceylon Souchong.

Crafted by Dilmah Tea Sommelier Robert Schinkel, Ceylon Old Fashioned combines Johnnie Walker Gold Label whisky with Cinnamon syrup and orange bitters. The result is a wonderfully elegant tea inspired cocktail that goes beyond the original, with its genteel nature. The First Ceylon Souchong, is an uniquely Ceylon (Sri Lankan) variant of the Chinese LapsangSouchong. It is gently smoked in cotton pouches for at least 3 days over a smouldering Cinnamon fire. The woody sweetness of cinnamon bark lends the tea a gentler, more sophisticated personality.

Tea made in the traditional, orthodox style as we do at Dilmah, presents a very special indulgence in the individuality of taste,

texture and flavour that each tea is blessed with. The result of the confluence of natural climatic and soil conditions as well as the expertise of the teamaker, that 'sense of place' brings an undeniably luxurious aspect to tea. Each tea with its own personality, entirely crafted by Nature through the magical aspect of terroir.

Learning about tea, the beautiful influence of nature on the components, flavour and texture of each tea, the perfect preparation and ultimately respect for tea and building upon that knowledge to produce tea inspired cocktails and mocktails is the role of the Tea Mixologist.

Welcome to a new dimension to the ancient and healing herb. Dilmah Tea Mixology will not compromise on my father's commitment to honouring tradition in tea, but on that foundation, produce a respectful fusion of tea with spirit, and other ingredients that extend the relevance of tea.

Dilhan C. Fernando  
Director, Dilmah Tea



tea & cocktails:  
the past, the present and the future



The cocktail has been around since the early 1800s and has had its fair share of ups and downs through the last 200 odd years. Now on a new peak of popularity, the art of making cocktails has become an intrinsic part of the international pop culture to a point where a top class restaurant or hotel can no longer do without a good cocktail bar. Bartenders all over the world are constantly creating new drinks, exploring and experimenting with old and new ingredients; discovering and rediscovering the magic and artistry that is mixology. Tea is one such ingredient that has been a recurring element in mixology for centuries.

Tea has been around for almost 5,000 years and has made quite a few appearances through the time in the world of spirits. ‘The Mixologists & the Teamaker’ designed by Dilmah in partnership with Bols has put a renewed focus on the use of tea in cocktails. 10 gifted bartenders from around the world were invited by Merrill J. Fernando, the founder of Dilmah and one of the most respected teamakers in the world, to visit Sri Lanka – the land of tea. This journey of discovery through the stunning landscape of the amazing tea country would change their perception of tea forever.

The first recorded description of the cocktail can be traced back to 1806 where it is defined as “a stimulating liquor, composed

of spirits of any kind, sugar, water, and bitters”. This original definition gives us a hint as to the potential of using tea as an ingredient in cocktails. Therefore, it was simply a matter of time before tea, which is 99% water when brewed, with its endless variety would turn up in mixology recipes. ‘The Bon Vivant Companion’ by Jerry ‘the Professor’ Thomas, the first ever cocktail guide to be published way back in 1862, mentions the use of tea although mostly in punches which is considered to be the mother of the cocktail dating back to the 1600s. Cocktail historian and author of “Imbibe” and “Punch” David Wondrich found a few punch recipes using tea such as “The punch à la Regent” from 1756. Undocumented tales talk about a traditional welcome drink in South-East Asia combining green tea and some form of arrack in the 1400s.

Tracing the origins of the fellowship of tea and cocktails it is evident that tea and spirits go back a long way. This colourful history provides the perfect backdrop for the dynamic present where programmes like ‘The Mixologists & the Teamaker’ paints a picture of a promising future. Of a friendship that will last for centuries to come.

Robert Schinkel  
Mixologist and Dilmah Tea Sommelier

## tea rules for bartenders

Mixology, as everyone who has a passion for it knows, is about getting the perfect mix of flavours that hits the right spot. For someone who is just discovering the magic of the world of bartending, or mixology as we call it, the dizzying number of bottles filled with innumerable liquids of all the colours of the rainbow might look a complex Rubik's Cube. But, that's the talent of a great mixologist: to have a million ideas for new drinks running through his mind at any given time, and being able to reach just the right liquid with the flick of a wrist.

So how does tea, the brew of the genteel and sedate, fit in to this highly charged world of mixology? Perfectly well, we'd say; because you can have tea any which way you like it. Shaken, or stirred.



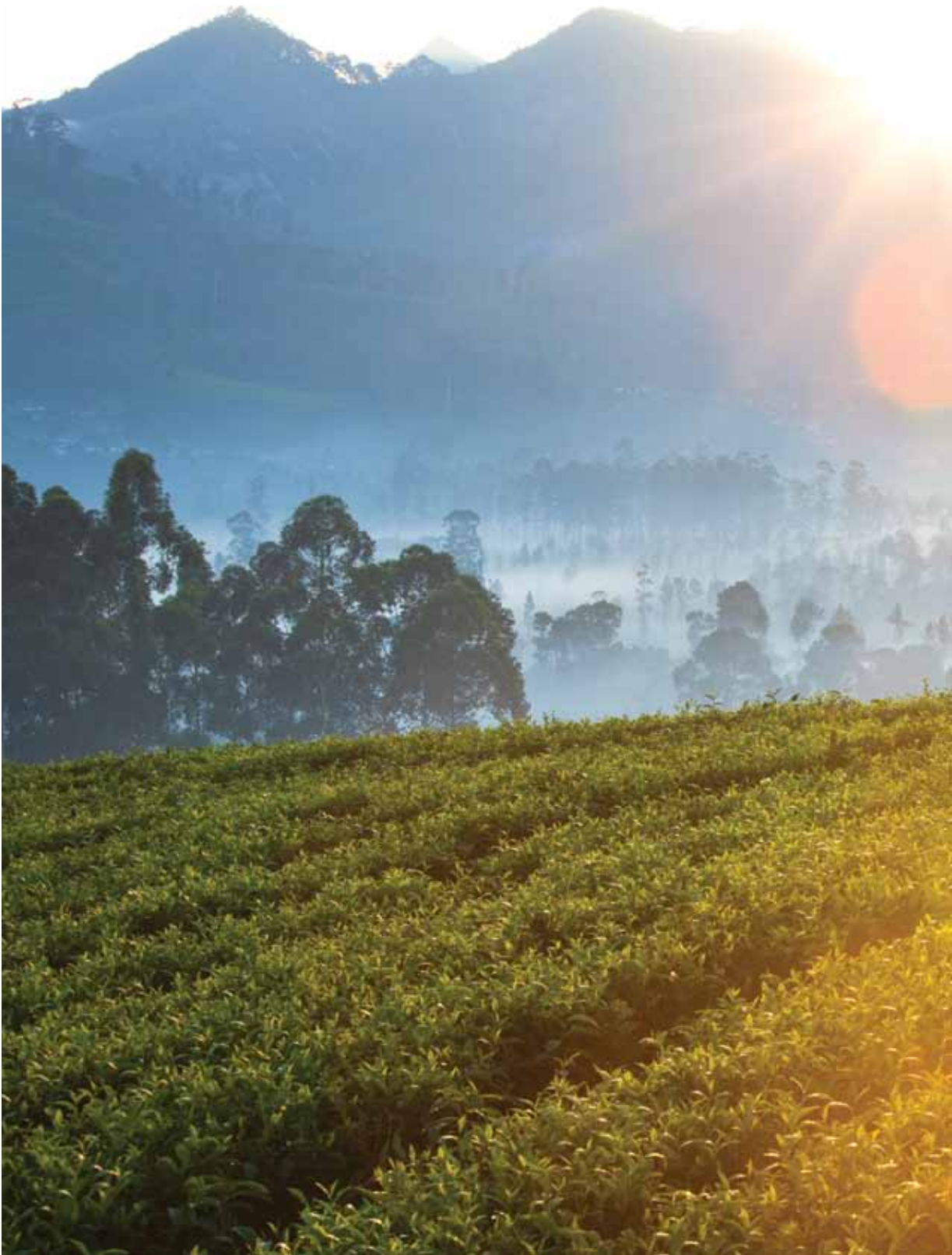
Tea, after water, is the most consumed beverage in the world.

## let's talk tea

**T**ea is an amazing herb with a multitude of different facets to its credit; most of it as yet unexplored. The preparation of it is quite simple, which makes it a great ingredient to experiment with. Tea is highly receptive to inclusion of various aromas which allows for the design of an almost endless range of scented and flavoured varieties of tea such as bergamot, vanilla and caramel.



The tea pickers pluck only the top two leaves and the bud of each plant: smaller the leaf, higher the value.







Green gold: the early morning sun sets endless carpets of tea aglow as the mist clears.





Innumerable varieties of tea are created using the tender buds of the tea plant (*Camellia sinensis*)

## types of tea

**There are 4 types of tea: black, Oolong, green and white. In addition to this you also find what we call infusions.**



## BLACK TEA

To make black tea the tea leaves are first withered, then rolled or tumbled to bruise the leaves in order to release enzymes. Fermentation or oxidation occurs throughout the rolling process, turning the leaves from green to coppery red. Finally the leaves are fired at 90 – 120°C which ends the fermentation.

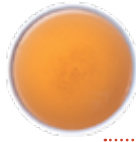
The terroir of tea, or where it is grown, affects its taste and personality creating a wide variety of black teas.



## GREEN TEA

Although synonymous with Japan because of its popularity with the Japanese, green tea's origins can be traced back to China. It is made from handpicked leaves which are withered for 8 – 24 hours so that most of the water is evaporated. The leaves are then steamed or pan-fried to prevent oxidation and the leaves rolled up in various ways with differing tightness before undergoing a final drying.

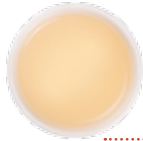
Since green tea is unfermented it retains its green appearance.



# OOLONG TEA

Oolong in Chinese means black dragon and originated in the 18th century in the Fujian province of China. Freshly picked shoots are withered and the leaves are rolled and heated in a warm room, shaded from light so that they oxidise quickly. The leaves are dried and then packed.

Oolong is semi-processed and its taste is somewhere between black tea and green tea reflecting the semi-fermented state of the leaves.



# WHITE TEA

Dilmah white tea, also known as Silver Tips, is a very rare Ceylon Tea, extremely limited in production. Understandably, it is one of the most expensive teas.

To produce the tea, which is entirely handmade, experienced pickers handpick only the buds from select tea bushes of a particular variety. The tiny crop is then placed in raw silk pouches and spread over black flannel surfaced trays for drying. The tea is shielded from direct sunlight at all times. The whole process is managed meticulously, protecting the buds from any damage and overexposure.

They are velvety to the touch and produces a pale liquor tinged with yellow – very delicate and subtle in flavour.



# INFUSIONS

Herbal infusions, fruit based tisanes and floral infusions, although referred to as tea in general usage, are not tea. Infusions like Chamomile, Peppermint and Rosehip & Hibiscus have been consumed for centuries and are well known for their health benefits.

## ins and outs of tea for mixology

- Measure 2g of tea per 200ml of water for more robust, stronger teas and 2.5g per 200ml for lighter, more delicate varieties of tea. The brewing notes given on each pack will state if a particular tea is mild, medium or robust.
- A general brewing guide:

	<b>Black Tea</b>	<b>Oolong Tea</b>	<b>Green Tea</b>
<b>Light Brew</b>	3 minutes	3 minutes	1.5 minutes
<b>Medium Brew</b>	4 minutes	4 minutes	2 minutes
<b>Strong Brew</b>	5 minutes	5 minutes	2.5 minutes

- White tea and infusions should be brewed for 2 – 3 minutes.
- In the case of delicate teas like Ran Watte (including Lover’s Leap Estate tea), green tea and white tea allow the water to cool for a minute or two before pouring into the pot or cup. This is to cool the water a few degrees and accommodate the very fine, light flavour of these high elevation teas.
- At the end of the suggested brewing time the tea should be served and the teapot should be emptied as any remaining water will continue to brew, producing a very strong, bitter liquid. In the case of luxury leaf tea bags, remove the tea bag from the cup or bowl at the end of the suggested brewing time and serve.

- Whilst some green teas can be brewed up to three times with the same leaf tea or tea bag, gourmet black tea should only be brewed once. Please discard the infused leaves or used tea bag after brewing.
- ‘Cold brew’ your white, green and Oolong tea. Use the clearest spring water available and add the tea (10 – 12.5 g tea per 1 litre of water), bottle it and keep in the refrigerator for 12 hours. Strain and use the amazingly delicate tea infusion.
- Tea can be used in cocktails in several different ways. Hot or cold, pre-brewed or pre-chilled, as an infusion or just leaves, even as syrup or a bitter. But what matters the most is your own exploration of flavour.
- Light teas tend to blend well with light spirits (Jasmine Green Tea with Gin), while heavier teas find great companions amongst dark spirits (Ceylon Supreme and Cognac). These however are merely guidelines. With the vast variety of teas offered by Dilmah the mixology world is your oyster.
- Using hot black tea for a cold drink might sound strange, but fresh brewed tea will cool down very fast in an ice-filled shaker.
- Even when the drink is built and stirred in a regular glass with ice cubes and diluted water, the temperature of the tea drops quickly. However, because of the diluted water, this method needs a strong brewed tea.
- You can pre-chill your teas by brewing a fresh pot of tea and chilling it in the fridge.

# a quick brewing guide

## **Water**

Water should be boiled just once using a clean, dry kettle. Boiling twice would cause the carbon dioxide and other dissolved gases in water to escape, hampering proper extraction and the taste of tea.

## **Tea**

One bag or a teaspoonful of tea will brew a cup or mug of tea (around 220 ml).

## **Adding water**

The freshly boiled water should be poured directly onto the leaf tea inside the pot or onto the luxury leaf tea bag in a cup or glass. It is important to use the right amount of water. When using a large teapot, care should be taken not to pour in too much or too little water as too much will produce a weak brew and too little will yield tea that is excessively strong.

## **Brewing**

Once the water has been poured in keep the brewing vessel firmly closed. Stir gently after one minute and allow brewing for a further 2 minutes. If you prefer your tea strong, brew for an extra minute.

## **Serving**

When serving leaf tea, use a stainless steel strainer to strain the leaves when pouring into the cup.





# brewing tea for cocktails and punches

**B**rewing tea for cocktails and punches is not very different from brewing your daily cuppa but it still requires some explanation. Just follow these quick and easy tips for a brew that is perfect for your creation.

## **Brewing time and the strength of the brew**

You'll always need a medium to strong brew for mixing. Black tea for instance can be brewed for anything in between 3 to 5 minutes, but for cocktails and punches a minimum brew of 4 minutes to a maximum of 5 is recommended. Since ice is added to most cocktails and punches, the dilution of ice will bring down the strength of the tea. So a stronger brew is required to still pick up the characteristic notes of the tea in the drink, especially when fresh brewed hot tea is used directly in the preparation of the drink. When brewing green tea and Oolong tea it is recommended to use a maximum brew of 2.5 and 3 minutes.

## **Measures**

The amount of tea in relation to the water varies from sort to sort. There are guidelines for every tea and leaf grade but it is mostly up to your own preference. Playing around with different measurements and brewing times will ultimately get you your best result. To give you some standard to work with 2.5g of tea in 200ml of water is recommended for finer grades of tea while up to 3.5g of tea to 200ml of water is used for the larger leaf grades.

## **The importance of water**

For a quality cup of tea, besides the best tea leaves, good water is an obvious necessity. But what is considered to be 'good' water for tea? There are numerous different kinds of water from a great range of sources, all with a specific content of minerals. In general, water can be divided into three groups:

**Spring water:** water from a natural or underground well, may come from different sources, with an undefined mineral content.

**Mineral water:** water from a natural or underground well, comes from one source, bottled at the well with a defined mineral content.

**Drinking water:** water that is fit for human consumption. Every source of water on earth has its own specific content of minerals, metals and sulphates.

Although the water in all three groups mentioned above is good to drink, a lot of it is unfit to brew a quality cup of tea.

# how can one find out which water is good for brewing tea?

Usually the back of each bottle of water carries a label with an enumeration of elements that can be found in the water it contains. For instance calcium is found in almost every brand of bottled water although in varying quantities. Calcium has a direct effect on your cup of tea, as it will cover up the aroma and make the colour of the infusion look rather dull. Therefore, one of the first things to look at when choosing water is to check for a low amount of calcium. Spring water from a mountainous area usually contains more calcium than spring water from an area on sea level, but each brand of water has a unique composition.

Another important figure is the amount of dry residue in the water. Dry residue consists of the minerals that do not evaporate during the boiling process. A low amount of dry residue - anything between 40 - 150 parts per million - is considered to be good for tea. Remember this is not a quality norm for water but a quality norm for tea. Mineral waters often famous for their taste or their health benefits, and considered to be top quality, could be unfit for brewing tea because of their high mineral content.

In general the clearest water with the least amount of minerals is the water one wants for tea. Or to repeat the words of the world's first water sommelier "the most tasteless, clearest, neutral water is often perfect for tea".



## different ways of using tea

Mixing fresh brewed tea with your favourite spirits, juices, fruits, herbs or spices is the most obvious one, but there are more ways of using tea in cocktails. Tea is a flavour match for many different kinds of fruits, spices, herbs and vegetables and it has a natural pleasant bitterness that can add an extra layer to a drink. Different ways of using tea brings out different facets of tea enhancing the overall taste sensation.

### Tea as an infusion

Infusing a spirit or liqueur with tea can get you great results. Jasmine green tea infused vodka is an easy one to start with. It's important to first let the tea leaves steep in hot water for a minute before you put them into the spirit. It is recommended using 8g of tea to infuse 1l of spirit. After adding the leaves to the bottle put the bottle in the fridge. After the second day test the strength of the infusion twice per day and after the fourth day your infusion should be close to the required strength, although infusion times may vary according to the type of tea used. When your infusion is done, strain the tea leaves and store the bottle in the fridge. Other suggested infusions are Earl Grey infused Gin, Ceylon Supreme infused Bols Genenver and Sencha green tea infused Sake.

### Tea as a syrup

Tea can also complement your cocktail as syrup. Take 400ml of any tea (strong brew, 5 minutes) and dissolve 600g of fine white sugar into it. Make sure the temperature of the tea after brewing never exceeds 60°C when you're dissolving the sugar, otherwise the tea can turn bitter or the sugar can burn and caramelize.

## Straining through tea

Straining your cocktail through infused tea leaves is another very subtle way of adding tea to a drink. Simply put infused tea leaves in a fine-strainer and strain the cocktail through the leaves into your glass. For instance try straining a Dry Martini through infused Darjeeling leaves for a surprising twist on an iconic classic.

## Tea as ice cubes

Ice cubes made of tea is also nice to work with. Simply brew a medium strength tea and freeze it. The combination of Woodford Reserve and 2 Ceylon Young Hyson cubes is a personal favourite of Robert Schinkel the Dilmah tea sommelier.

## Tea as a garnish

Working with the dry leaves also give you something to play around with. Rimming a glass with a certain tea or garnishing a drink with dry tea leaves will add an extra aroma to it.

## Iced tea

Making a fresh iced tea is not very difficult but there are a few things you should keep in mind. First of all, brew the tea medium to strong, especially when using green tea. Make sure your tea is strong enough to withstand the dilution when you add ice cubes afterwards. Don't exceed the maximum brewing time of a tea. 'Overbrewing' will result in an iced tea with a tart aftertaste, whereas it should be simply refreshing.

Secondly, when you've finished brewing let the tea cool down outside the fridge first and when the temperature of the tea is down to room temperature put the tea in the fridge. This will give you a much better results than putting fresh brewed tea straight into the fridge which gives it a temperature shock.

Finally, experiment with sweeteners and sours. Most iced teas can use a little sweetener, especially iced teas made from black tea. Sugar or honey are the most obvious sweeteners but playing around with jams, marmalades or any (home-made) syrup can yield surprisingly great results. The same thing goes for the sour elements. Lemons, limes, grapefruit, ginger, orange and cardamom all add a different acidic touch to your iced tea and the right combination of sweet and sour can really lift your drink to the next level.

# drink making techniques

Drink making simply means the techniques you need to make drinks, everything from simple soft drinks to complex cocktails. Just like with cooking, mastery of technique is extremely important. Different techniques impart different flavors to the drinks - a shaken whiskey sour tastes very different to a stirred one, even though otherwise the recipes may be identical. This is because different techniques may mix or dilute the drink more or less, and some ingredients (like juices) literally look and taste differently when shaken or blended than when stirred or layered.

## THE SIX GOLDEN RULES OF DRINKMAKING:

1. Freshly squeezed lemon and lime juices.
2. Decent, correct brands of liquor, liqueur, juice and soda.
3. Correct glassware.
4. Large, cold, hard, dry ice cubes –and lots of them!
5. Consistent, correct recipes and correct technique.
6. Attractive, fresh, simple garnishes.

## DRINKMAKING JARGON

- Straight-up** Drinks chilled with ice by shaking or stirring and then served without ice (eg: Margarita straight up).
- Neat** Drinks served without ice, at room temperature or chilled, but without being diluted by chilling with ice (eg: Scotch neat).
- On the rocks** Served over ice (eg: Vodka Martini on the rocks).
- Double** Double the amount of liquor (eg: Double Rum and coke).
- Back** With an accompanying glass of water or soda (eg: Bourbon neat, Coke back).



## BUILDING



Building a drink is simply pouring it right into the glass or cup in which it will be served. A soft drink, a whisky, a rum and coke, a Cape Codder: these are all built drinks.

- Drinks with ice should be made by pouring the ingredients into ice-filled glasses.
- There is no dilution with built drinks.

## STIRRING



Although you can stir a built drink, “stirred drinks” is taken to refer to drinks stirred with ice in a Boston glass or mixing jug and strained out, either straight-up (like a Martini) or on-the-rocks (like a Martini on the rocks).

- Pour the ingredients into an ice-filled Boston glass, mixing jug or shaker, and stir (don't churn!) for around 15 seconds.
- Use a julep strainer\* (also known as a dome strainer) to strain out the liquid, either straight-up or over fresh ice. Never re-use the ice you stirred with!
- Stirring generally creates at least 10% dilution.

## SHAKING

Iconic for the bartending profession as a whole. You must be able to shake correctly.

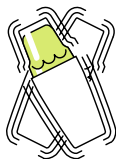
### The Three-Part Shaker

Also known as the Cobbler shaker. Can be bought everywhere, very easy to use, but pours extremely slowly and is (usually) too small. There are three parts: the shaker (largest part), the strainer (perforated part) and the cap (smallest part).



- Pour ingredients into shaker.
- Add ice.
- Shake hard for ten seconds, above shoulder level, parallel to guest, holding both ends of shaker and pushing your hands together to keep it sealed.
- Twist off the cap of the shaker.
- Pour out the contents through the strainer, either straight-up or over fresh ice. Never re-use the ice you shook with!

## THE TWO-PART SHAKER



Also known as the Boston shaker. Less widely seen, needs a little training to use, pours very quickly and is much larger than a 3-part. Typically one part is metal (the shaker or “tin”) and the other glass (the mixing glass or “Boston”), although both parts can be metal (in which case the smaller of the two is called a “cheater tin”).

- Pour ingredients into Boston glass.
- Add ice.
- Slide the shaker over the Boston to make a straight-line on one side only.
- Give the shaker a firm tap to seal it.
- Shake hard for ten seconds, above shoulder level, parallel to guest, holding both ends of shaker & Boston and pushing your hands together to keep it sealed.
- Hold the shaker & Boston in one hand, so the Boston glass is on top and your fingers are on both the shaker and the Boston.
- Use the heel of your hand to hit the shaker where the gap widens between it and the Boston. Keep tapping lightly until the seal opens.
- Use a Hawthorne strainer\* to strain out the liquid, either straight-up or over fresh ice. Never re-use the ice you shook with!

\* Optionally, you can also use a second, fine-strainer to remove shards of ice and fruit flesh from the liquid. Shaking usually creates at least 25% dilution.

## LAYERED DRINKS

Also known as *pousse-cafes*, layered drinks depend on two elements to make layers:

- **Layer-ability:** the simultaneous working of sugar content and ABV. If you have two liqueurs that both contain 100 grams of sugar per liter but one has 40% alcohol by volume (ABV) and the other 20% ABV, the 40% liqueur will float on top of the 20% one. If you have two liqueurs and both are 20% ABV but one has 100 grams of sugar per liter and the other 200 grams, the one with 100 grams of sugar per liter will float on top of the 200 grams liqueur.
- **Your technique!** If the layer-ability of two liquids is quite close, your technique may allow you to make layers that strictly speaking shouldn't “work”.

Always use an existing recipe whenever possible – there are many well-known layered drinks and they work. Try not to give in to the temptation to make an a-la-minute drink based on wacky color combinations. For some layered drinks where the layers have widely differing layer-ability (the B52 is a good example) you won't need much technique at all: you can even get by without pourspouts or even a barspoon.

- Pour the first ingredient into the glass.
- Rest a flat-ended barspoon\* just on the surface of the first ingredient.
- Pour the second ingredient down the stem of the barspoon, lifting the spoon up as the level rises in the glass so the flat end is always just on the surface of the liquid.
- Repeat for the following layers.

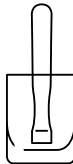
\* You can also use a speared cherry, a teaspoon or even an ice cube, but a long, twist-stemmed flat-ended barspoon gives the best results.

Layering drinks doesn't create any dilution.

## MUDDLING

Also known as crushing or mashing. This involves crushing fruit or herbs or even vegetables using either a short stick called a muddler (fruit, vegetables) or the flat end of a barspoon (herbs). The idea is to get the freshest possible flavour by using the entire fruit/herb/vegetable, instead of just the juice or an extract.

- Put the fruit/herb/vegetables into the glass. ALWAYS use toughened glassware ONLY for muddling.
- Add any other ingredients. Sugar is used as an abrasive ingredient as well as a sweetener in the Caipirinhas cocktail: it helps grind out the flavor from the skin of the lime.
- Muddle. For fruit and vegetables: hold the toughened glass firmly in one hand while pushing down on the fruit/vegetable with the muddler and twisting it. For herbs: press lightly on the herbs with the flat end of the barspoon, always holding the barspoon shaft with your fingers, not pushing down on the bowl with your palm.
- After muddling, the glass is usually filled with crushed ice and the other ingredients poured in and stirred. Some cocktails ingredients are muddled in the Boston or shaker before being stirred or shaken and strained out.



Muddling drink ingredients doesn't create any dilution.

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## BLENDING

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Also known as making a frozen drink. Frozen drinks are commercially very successful, but in fact it's quite hard to make them consistently and well: the right balance of dilution and texture is tough to get.

- Add the crushed ice to the blender cup. If you're not sure, put in less than you think you'll need: you can always add more. Only ever use crushed ice. Some drinks use ice-cream instead of, or as well as, crushed ice.
- Add the other ingredients, liquids last.
- Put the cap on the blender cup, make sure it's seated properly on the motor unit, and turn it on at the lowest speed.
- Let the mixture churn for a while. It might jam up: stop the motor, take the blender cup off the motor unit and shake it to "burp" it – air bubbles can sometimes form.
- Listen to the noise the motor makes and look at the mixture. The goal is a smooth, consistent sound and an almost-solid mixture that is nonetheless moving smoothly around the blender cup with a small hole in the middle. If the hole is way too big, try adding small amounts of crushed ice. If the mixture is too solid, add an ounce or less of one of the nonalcoholic liquid ingredients. When you hear the "sweet sound", let it blend for about 15 seconds more then turn it off.
- Uncap the blender and pour the contents into the glass.

Blending a drink usually creates at least 50% dilution or more. The reason is, every single piece of ice that goes into the blender, ends up in the glass – but only a small percentage of the melt water caused by stirring or shaking with ice ends up in the glass.



# The mixologists meet the teamaker

In the March of 2013, a group of 10 star mixologists travelled to Sri Lanka – better known as Ceylon among the tea drinking world – to meet Merrill J. Fernando, one of the best-known teamakers in the world and the founder of the Sri Lankan tea company Dilmah.

The idea was to explore this magical isle of tea for knowledge and inspiration, so that they may step in to the world of tea mixology.







The mixologists with the teamaker at the iconic Grand Hotel t-Bar in Nuwara Eliya

# The Journey of Inspiration

## DAY 1

Mixologists meet the Teamaker  
at the home of Dilmah,  
Peliyagoda

## DAY 2

Serving up tea with attitude  
at Dilmah School of Tea,  
Hilton Colombo

## DAY 3

Yata Watte tea, cinnamon  
and cricket at Endane Estate,  
Kahawatte

## DAY 4

Tea mixology campfire under  
starlit skies,  
Yala National Park

## DAY 5

Turning the pottery wheels  
at Mankada - the MJF Centre for  
traditional Arts & Crafts  
Uda Walawe

## DAY 6

In search of the exclusive  
Meda Watte teas  
at Craighead Estate,  
Nawalapitiya

## DAY 7

Tasting the tippy teas  
of Uda Watte at Somerset Estate,  
Nuwara Eliya

## DAY 8

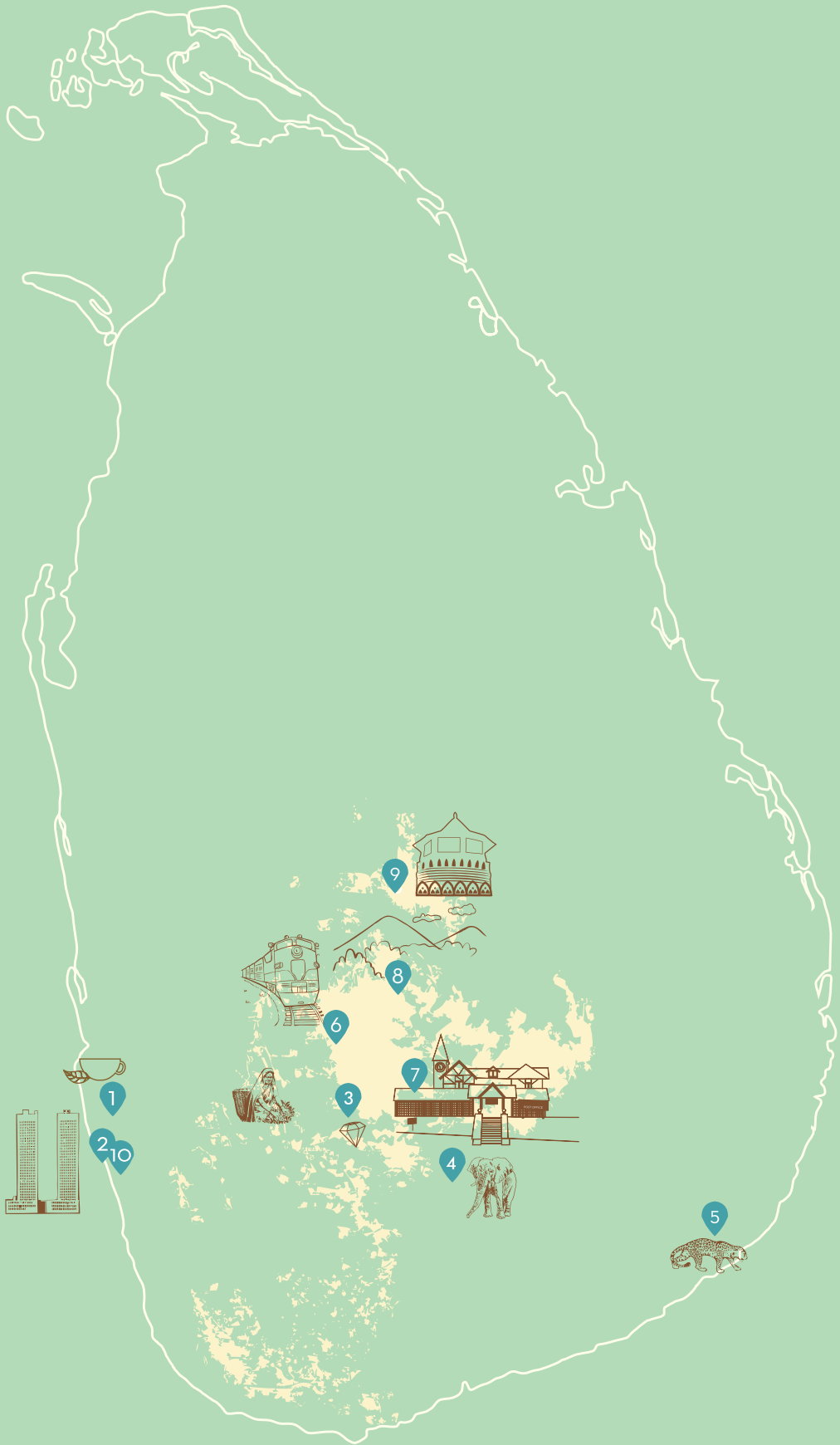
On the peaks  
of Ran Watte – Pedro Estate,  
Nuwara Eliya

## DAY 9

Return journey to Colombo  
with a stopover in Kandy

## DAY 10

Back in Colombo  
to wing back home



## touring the isle of tea

A true-blue mixologist is like a great architect. He draws inspiration from the lay of the land and its elements to craft a creation that embodies all that charm and personality. Therefore, to truly understand tea – this simple herb with its complex personality, it was essential for them to experience the tea country at its most candid.

All the recipes included in this book were crafted by the mixologists on tour. Each drink is a journey in search of that perfect harmony of flavours, inspired by the eternal sunshine, the lashing monsoon rain, the fiery spices, the endless array of luscious fruits and, always, the finest Ceylon tea at the heart of it.



In search of the storied 'two leaves and the bud' at Dilmah tea gardens.



There's no one way of blending tea in mixology. Let your imagination guide you.



Tasting tea is an essential part of understanding it.

# terroir of tea

Tea, just like wine, is dependent on its terroir. The natural alchemy of earth, wind, rain and warmth comes together to give tea its own unique personality based on its place of origin. This is the wonder of tea; the reason why one plant, depending on where it is grown and how it is processed, has the ability to yield this limitless variety.

The Sri Lankan tea country is as vivid as it is stunning. It sprawls over the gently undulating hills of the Central Highlands at elevations above 6,000 feet; where the tea covered mountain tops lay hidden in a cloud cap, right down to the hot and humid lowlands bordering Southern Plains astir with warm breezes of the Indian Ocean.

There are 4 tea growing regions in Sri Lanka, categorised so based on elevation.

## **1. Yata Watte**

In local dialect Yata Watte means the low-lying garden.

## **2. Meda Watte**

In local dialect Meda Watte means the mid-lying garden.

## **3. Uda Watte**

In local dialect Uda Watte means the high garden.

## **4. Ran Watte**

In local dialect Ran Watte means the golden garden which refers to the estates at peak elevations.





## yata watte

Yata Watte, as the name implies, is low grown. Warmed by the constant heat of the tropical sun, soothed by the ocean breezes due to its close proximity to the Indian Ocean and fed by the generous monsoon rains, Yata Watte tea is grown at elevations up to 1,000 feet above sea level.

### liquor:

Yata Watte tea yields a robust cup, heavy and intense, in the style of Cabernet Sauvignon.

### mixologists in yata watte

The team on tour visited the Endane Estate located in the Sabaragamuwa Province which is famous for its precious stones from there, in search of Yata Watte tea. The Estate lies at an elevation of about 1,000 feet above sea level, overlooking the majestic Sinharaja forest reserve. In addition to low grown tea, the Estate houses a cinnamon production facility. Here the cinnamon peeling is still done by hand, practicing the age old traditions of Sri Lankan spice making. Sri Lankan cinnamon, like tea, is prized the world over for its flavour and quality.



The Endane Estate where low grown tea is produced is located about 1,000 feet above sea level.



The traditional art of rolling cinnamon in to quills – the Endane Estate, Kahawatte.



## “RAINMAKER”

45 ml Bols Corenwyn 6 yr  
30 ml cinnamon-nelli syrup  
150 - 180 ml Dilmah Yata Watte tea,  
hot

**This drink was created by mixologist Jacob Grier using Yata Watte tea from the Endane Estate.**

**Method:**

Combine ingredients in a tea cup.

For the syrup, simmer a generous amount of sliced nelli fruits (*Indian Gooseberry*) and a handful of cinnamon in equal parts of sugar and water until flavorful.

# meda watte

Meda Watte, is Mid Grown tea. Found at elevations of 2,000 – 3,000 feet, this tea growing region produces some of the most exclusive teas in the world. Relatively cooler and wetter than the lowland plains, the region has two seasons – the wet and the dry. During the wet season the South-Western monsoons unload excessive amounts of rain while the dry season is marked by hot days and chilly, windy nights.

## liquor

Meda Watte yields a strong, pungent, full-bodied tea. It's elegant and velvety on the palate, in the style of Shiraz.

## mixologists in meda watte

The Craighead Estate in Nawalapitiya was the estate chosen to explore Meda Watte tea. In addition to some of the best afternoon teas, Craighead Estate produces specialty tea like the exclusive Silver Tips and the very rare Dilmah Seasonal Flush. The team on tour had the opportunity of tasting both of these highly prized teas.

The year's first Seasonal Flush, so rare that only 500 caddies were produced, was from the Craighead Estate. It is a Very Special Rare Tea, created as a result of a unique natural phenomenon.

Ceylon Silver Tips – the world's finest white tea, is produced by sun drying delicate, tender buds. It is completely handmade in order to preserve the delicate, refined tones characteristic of good white tea.



At home among some of the most exclusive teas in the world - Craighead Estate, Nawalapitiya



Getting up close with some of the rarest teas in the world – Craighead Estate, Nawalapitiya





## WHO'S DRIVING?

90 ml Dilmah Meda Watte tea (fresh brewed)

90 ml Damrak gin

3 dashes orange bitters

3 dashes orange flower water

6 thin slices of apple

6 blue grapes

6 fresh cloves

1 lime wedge

10 ml lavender syrup

**These drinks were created by mixologist Robert Schinkel using Meda Watte tea.**

### Method:

Chill 2 Martini glasses. Brew the Meda Watte tea.

Add the gin, the bitters and the orange water to an ice-filled mixing glass (no.1). Let it rest for two minutes.

In the meanwhile muddle the apple slices, the grapes, the fresh cloves and lavender syrup in mixing glass no.2.

Squeeze the lime wedge and drop it in the mixing glass. Add the fresh brewed Meda Watte and stir.

Strain into the chilled martini glass and garnish with a flamed orange zest.

Take the infused leaves from the fresh brewed tea and put them in a fine-strainer.

Strain the content of mixing glass no1 through the infused tea leaves in the fine-strainer into the chilled martini glass.

Serve both drinks at the same time and ask: "Who's driving"?

# uda watte

A literal translation of Uda Watte would read high estate. The breathtaking hills and valleys that make up the Central Highlands of Sri Lanka is home to these high grown teas. Grown at elevations above 5,000 feet these teas personify the freshness of cool crisp mountain air with a hint of the mellow sunshine that is typical of the region. Home to some of the finest tea gardens in the world, it is also one of the most scenic areas of the country with an awe-inspiring backdrop of mountain ranges, ravines, winding roads and waterfalls.

## liquor

The tippy high grown Uda Watte tea creates a distinctive blend and yields a full bodied, rounded and refreshing cup of tea with a delightful aroma, similar to the style of a Pinot Noir.

## mixologists in uda watte

The beautiful Somerset Estate was the perfect place to get acquainted with the high grown Uda Watte tea. Situated in the iconic Dimbula Valley on the Western slopes of the Central Hills of Sri Lanka, Somerset Estate lies at an elevation of 4,000 – 5,000 feet. Forming the heart of the Uda Watte tea, this region can trace its origins back to the 1870s. Only a very few townships dot the area, while the endless expanse of gently rolling green gardens pay homage to the world famous tea it produces.



Tea inspired conversation unfolds at the iconic Grand Hotel lawn, Nuwara Eliya (top)  
Scaling the slopes of Uda Watte – Somerset Estate, Nuwara Eliya (bottom)





## FERNANDO PUNCH

300 ml Bols Genever  
100 ml Bols Dry Orange  
300 ml Dilmah Uda Watte tea  
250 ml homemade pineapple sherbet  
150 ml fresh lime juice

**This exotic punch by mixologist Rusty Cerven featuring Dilmah Uda Watte and Bols Genever stays true to its five ingredient rule.**

**Method:**

Put all ingredients in a punch bowl, fill it with ice and stir. Garnish with fresh tea leaves, rose petals and fresh tropical flowers.

## ran watte

Ran Watte, meaning the estate of gold, is found at the peak elevation of 6,000 feet above sea level. At elevations so high that the mountain peaks are constantly hidden among the clouds, carpets of lush green gold lovingly hug the terrain. Tender tea leaves and buds luxuriate in the cool, fresh air and bask in golden sunshine. The bouts of mist-like rain gently fall at frequent intervals.

Set in the heart of the Sri Lankan tea country, Nuwara Eliya is the centre of this stunning landscape. It has been said that Nuwara Eliya is to Ceylon tea what Champagne is to French wine. The beautiful Nuwara Eliya looks every bit the serene English countryside with its Georgian style houses, well-kept lawns and sprawling parks.

### liquor

Uda Watte tea, grown in mist shrouded peaks, yields a delicate infusion, light and mellow, reflecting subtle fragrance, in the style of fine Champagne.

### mixologists in ran watte

On a fresh, bright morning as the tender buds gleamed gold and the tea plants shone a gilded green, the team on tour arrived at the Pedro Estate – one of the best tea gardens in Sri Lanka, to taste the gold of Ran Watte tea.

Pedro Estate lies on the Western slopes of the Nuwara Eliya tea region. Lying at an elevation of 6,000 feet it produces some of the highly valued iconic Ceylon teas. An area of outstanding beauty, where the crisp mountain area carries the fragrance of abundant cypress groves, eucalyptus and wild mint, the Estate is located about 3.5 km east of Nuwara Eliya on the way to Kandapola. The tasting of tea from the region, including tea from the famous Lover's Leap Estate, was carried out at the factory which was originally built in 1885 and is still packed with 19<sup>th</sup> century engineering.



Amidst the green gold of Sri Lanka – Pedro Estate, Western Slopes of Nuwara Eliya



The tea factory at the Pedro Estate was built in 1885 and is still packed with 19th century engineering.





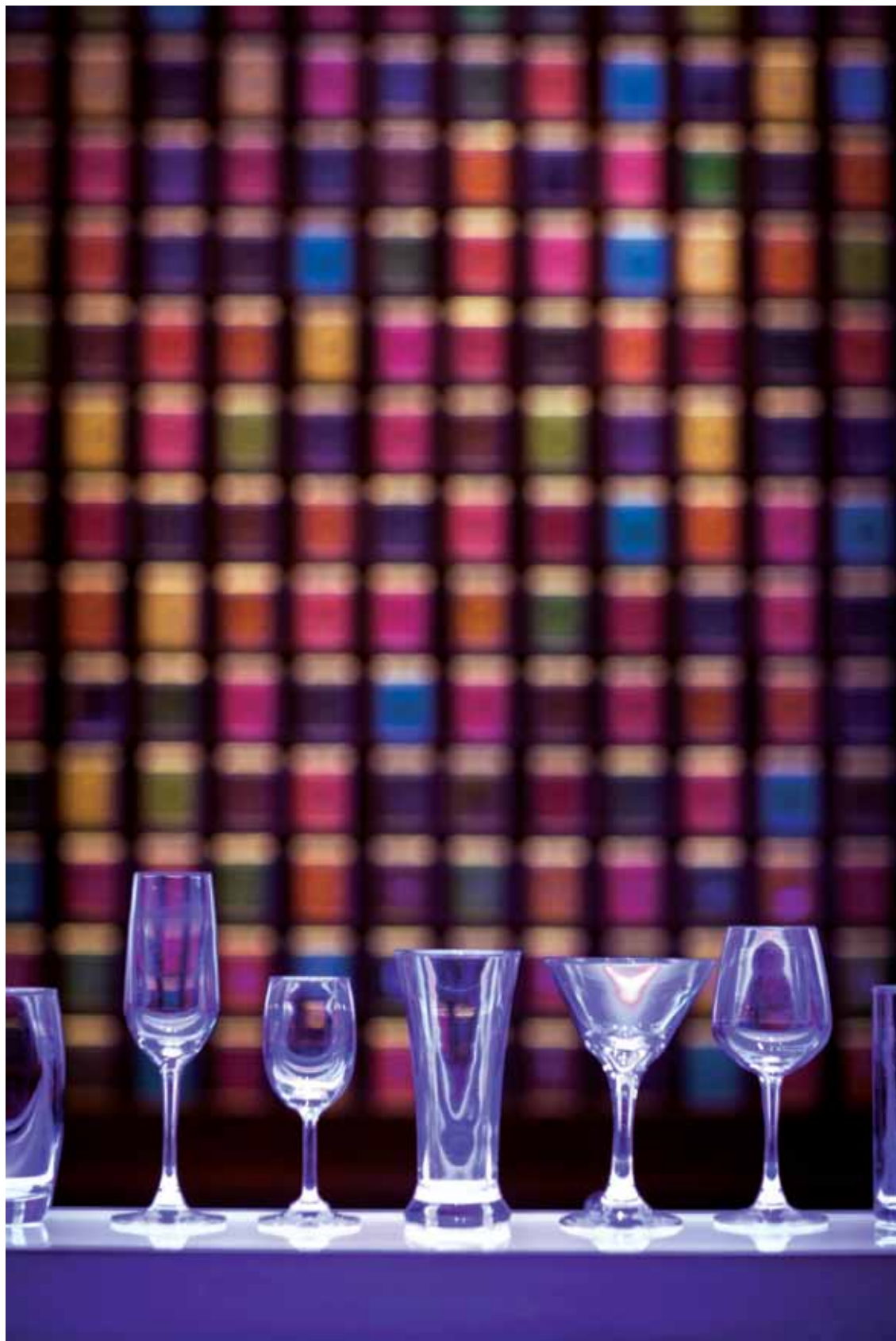
## CEYLON CRUSTA

40 ml Bols Corenwyn  
15 ml Bols Dry Orange  
20 ml freshly squeezed lime juice  
15 ml Dilmah Nuwara Eliya Pekoe  
syrup  
2 dashes ginger bitter

**This golden hued drink was created by Rusty Cerven using Dilmah Nuwara Eliya Pekoe from the Ran Watte region.**

**Method:**

Shake all ingredients in a shaker, strain over ice into chilled Old Fashioned glass rimmed with golden sugar-pekoe tea crusta. Garnish with dried limes and rose bud.



# tea mixology recipes by 10 star mixologists

## rusty cerven

*“...We came to Nuwara Eliya surrounded by hills and neverending tea fields. Atmosphere here is very inspirational and I could easily stay in the middle of the fields and watch this beauty of nature for hours, especially when I am accompanied with Dilmah family having conversation about their passion...”*

Senior Mixologist Connaught Hotel, London, UK *T-O-C World's Best Cocktail Bar.*





## ARA PUNCH

100 ml Galliano L'Autentico  
300 ml Bols Corenwyn 6  
300 ml Dilmah Ceylon Green tea  
100 ml Arrack  
120 ml freshly squeezed lemon juice  
250 ml fresh pineapple juice  
300 ml coconut water

**Method:**

Pour all ingredients into a punch bowl, fill with ice and gently stir. Garnish with coconut leaves and dried limes.

Serves 10.



## OVER THE ISLAND

45 ml Dilmah Ceylon Cinnamon Spice  
tea infused Arrack  
20 ml freshly squeezed lime juice  
20 ml homemade coconut syrup  
top up with Champagne

**Method:**

Shake all ingredients other than Champagne in a shaker filled with ice. Strain into a halved coconut shell used as a cup placed inside a martini glass filled with freshly grated coconut. Top up with Champagne.

## jacob grier

*“The day being so hot, I originally planned to make an iced tea cocktail. However it became cooler up near the rain forest and a hot drink seemed in order. The setting was ... fantastic, an absolutely beautiful place to make tea cocktails.”*

Lead bartender at Metrovino and writer of the long-running weblog Liquidity Preference, co-founder of Brewing Up Cocktails, based in Portland, Oregon, and travels frequently as a brand ambassador for Lucas Bols USA.







## SRI LANKA SMOKE JUMPER

60 ml Bols Genever  
15 ml Galliano L'Autentico  
22 ml Dilmah First Ceylon Souchong  
syrup (made with equal parts of  
brewed tea and sugar)  
22 ml freshly squeezed lime juice  
15 ml freshly squeezed orange juice

**Method:**

Shake with ice and strain into a rocks glass filled with ice cubes.  
Grate cinnamon on top.



## THE BOTANIST

60 ml Damrak gin  
22 ml Dilmah Sencha with  
Lemongrass and Peppermint VSRT  
tea syrup  
30 ml clarified fresh lime juice  
7.5 ml Dough Fir Eau de Vie

**Method:**  
Stir and serve up.

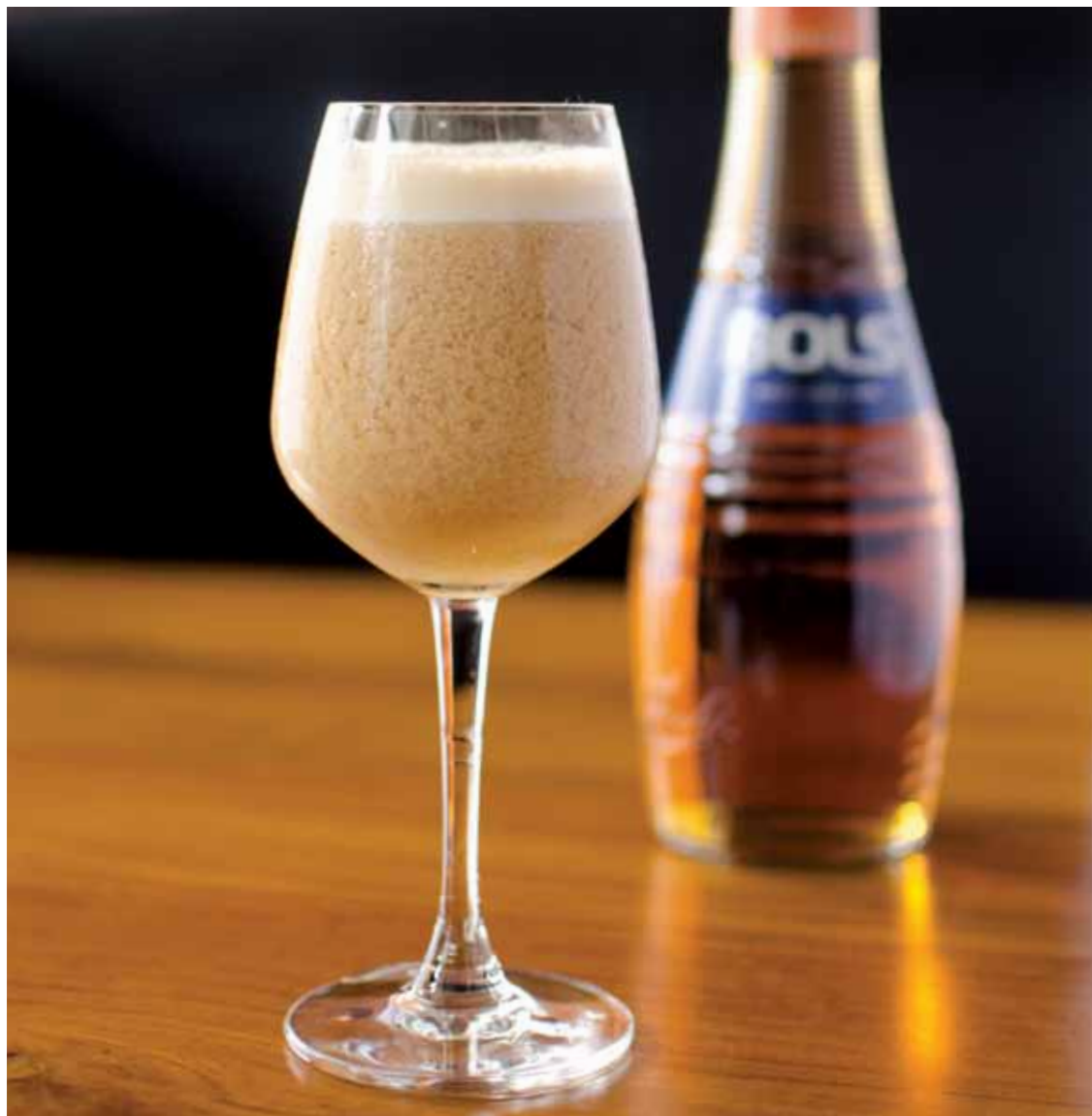


## TEAMAKER'S PUNCH

3 lemons  
170 g jaggery sugar  
500 ml Dilmah Young Hyson Green tea,  
chilled  
180 ml gin  
90 ml coconut Arrack  
cinnamon and nutmeg

### **Method:**

In a punch bowl, muddle the zest of the lemon with the jaggery, then add just enough hot water to dissolve the sugar. Juice the lemons in to the bowl, then add the remaining ingredients. Add ice, stir, and finish with freshly grated cinnamon and nutmeg.



## CEYLON FLIP

45 ml Bols Genever  
30 ml Dilmah Single Estate Ceylon  
syrup (2:1 tea to sugar)  
22 ml Demänovka Horká  
1 whole egg  
3 dashes Angostura bitters  
nutmeg

**Method:**

Shake all ingredients hard with ice. Strain into a wine glass and garnish with freshly grated nutmeg.

## misja vorstermans

*“Arriving at the tentcamp at night in Yala national park succeeded all our expectations. A late dinner with a bonfire, while we could hear the waves tumbling. What an amazing experience.”*

One of the most influential mixologists in the Netherlands,  
Creative Consultant at ISAAC, Amsterdam.





## THE CUP OF COOL

60 ml combination of Dilmah  
Brilliant Breakfast and Dilmah Pure  
Peppermint Leaves  
30 ml Bols Barrel Aged Genever  
50 ml apple juice  
1 piece of fresh ginger (cut into pieces)  
1 stalk of lemongrass cut in half and  
twisted

### **Method:**

This can be drunk warm or stirred with ice and enjoyed cold.





## OPPOSITES ATTRACT

### **Shot glass 1 (Cold)**

30 ml Dilmah Rosehip with Hibiscus  
10 ml Bols Strawberry

### **Shot glass 2 (Warm)**

30 ml Dilmah Ceylon Single Estate tea  
10 ml Bols Corenwyn

### **Method:**

Serve in 2 Dilmah shot glasses placed one on top of the other. Shot 1 is chilled down in refrigerator (not with ice to prevent dilution).

Shot 2 is made with freshly brewed tea. First drink the cold sweet fresh drink from shot glass 1, followed by the warm, deep, spiced drink from shot glass 2.



## A LOVE SUPREME

40 ml Bols Corenwyn 4  
40 ml Dilmah Supreme Ceylon Single  
Origin tea  
20 ml Galliano L'Autentico  
1 dash orange bitters

**Method:**

Stir to perfection and strain into a pre-chilled coupe.  
Garnish with orange zest.



## LOVE POTION NR 9

20 ml vodka

30 ml Bols Passion Fruit

30 ml Dilmah Rose with FrenchVanilla

10 ml sugar syrup

Rinse of Bols Parfait Amour

### **Method:**

Stir in mixing glass and strain into two coupette glasses.



## DILMAH VSOP

20 ml Dilmah Natural Ceylon Ginger tea

20 ml Dilmah Brilliant Breakfast tea

10 ml Dilmah Pure Peppermint

Leaves

5 ml lime juice

20 ml of Bols Barrel Aged Genever

**Method:**

Mix in a cognac glass and stir until cold.



## dylan howarth

*“The Dilmah tea school (School of Tea) was fantastic, I have a new found respect for tea, I cannot wait to get home and make some new cocktails with Bols and Dilmah.”*

Dylan is one of the most respected and loved mixologists in Australia. He leads the Mixxit Bartender Training program across Australia having trained over 7,000 bartenders to date, creating advertorials for the national trade press and speaking at international and domestic trade events.





## TEA PICKERS PUNCH

6 chunks sugared salted pineapple  
3 cardamom pods crushed  
10 ml freshly squeezed lemon juice  
90 ml Dilmah Natural Ceylon Ginger tea  
30 ml Bols Genever  
30 ml fresh coconut water

**Method:**  
Shake with ice and strain into a tiki mug. Garnish with a pineapple wedge.





## ROSE & VANILLA FIZZ

45 ml Bols Genever  
10 ml Galliano L'Autentico  
15 ml Dilmah Rose with French  
Vanilla tea syrup  
30 ml freshly squeezed lemon juice  
10 ml egg white

**Method:**

Shake with ice and strain into a chilled Collins glass with no ice.



## FROM THE HEART

45 ml Bols Genever  
10 ml Bols Triple Sec  
90 ml Dilmah Ceylon Single Estate tea  
15 ml freshly squeezed lime juice  
10 ml agave syrup  
Dash of Angostura bitters.

**Method:**

Shake and strain into chilled coupe glasses.



## THE GINGER GENIE

30 ml Dilmah Natural Ceylon Ginger tea **Method:**

(served hot teapot style)

Bols Genever per individual serve

Honey, to taste

Clove studded orange slice

Stir in a cup. Add clove studded orange slice into cup for flavour and garnish. Serve hot with a wonderful smile.



## ROSEHIP AND HIBISCUS SANGRIA

120 ml Dilmah Rosehip and Hibiscus  
tea (brewed and chilled)  
30 ml Bols Genever  
90 ml Chardonnay  
Chopped fruits like lemon, orange,  
apple, strawberries

**Method:**

Mix and serve in a carafe or a large jug white sangria style.  
Enjoy!



## kristof burm

*“The past week was a roller coaster, but one that does not really tend to go down. Every highlight is followed by another one. Once you think you have seen it all there comes a new exceptional adventure.”*

Executive Bar Manager at Cafe Theatre in Ghent, Belgium awarded “Best Belgian Brasserie” by Trends Magazine. Founder of famous European Blog “Bar Geeks”.





## SYMBIOSIS

Cocktail made in 2 stages

### Team Dilmah

60 ml chilled Dilmah Green Tea with Jasmine Flowers (brewed and chilled)

20 ml lime juice

20 ml syrup made from grapefruit candy

4 pinches of cinnamon dust

### Team Bols

30 ml Bols Genever

10 ml Bols Corenwyn

### Method:

#### Team Dilmah

Shake the ingredients and pour into a decanter placed on ice.

#### Team Bols

Stir Genever together with Corenwyn in mixing glass and pour into vintage wine glass.

Finally, pour Dilmah part into the wine glass containing the Bols part. You can pour to taste. Garnish with fresh jasmine flowers and a cinnamon stick.





## CRYSTAL CEYLON

20 ml Bols Triple Sec

30 ml Dilmah Natural Ceylon Ginger  
tea

20 ml freshly squeezed lime juice

40 ml Belgian gin infused with fresh  
ginger

Champagne for topping up

### **Method:**

Build and top up with Champagne. Garnish with orange zest.



## GINGER SPARKLE

40 ml Bols Genever infused with fresh  
ginger  
20 ml Bols Triple Sec  
20 ml Dilmah Natural Ceylon Ginger tea  
10 ml freshly squeezed lime juice

**Method:**

Throw and top up with champagne and pour into a wine glass.  
Garnish with a burning cinnamon stick.



## TEAKI DREAMS

30 ml Dilmah Italian Almond tea

30 ml orange juice

20 ml Bols Vodka

20 ml Bols Raspberry

10 ml lime juice

### **Method:**

Shake the ingredients and pour over ice into a Collins glass. Top up with soda and garnish with fresh white flowers.



## ALMOND DELIGHT

45 ml Bols Corenwyn  
20 ml syrup of Dilmah Italian Almond  
tea  
30 ml lime juice  
1 egg white

**Method:**

Dry shake & shake. Pour over ice into Old Fashioned glass.  
Garnish with a lime twist.



## nick casely

*“The tea fields are very similar to that of the wineries back home in New Zealand but obviously a sea of green tea not grapes!”*

Well respected mixologist and consultant with a long track record of international experience, currently based in Queenstown, New Zealand working as the Bar Manager at The Bunker.





## SRI LANKEN GLÜWEIHN WITH FIRE & SPICE

Dilmah Teamaker's Private Reserve  
Artisanal Spice Chai (brewed)  
Bols Genever  
Cardamoms  
Cloves  
Local orange marmalade  
Cinnamon, both quills and powder  
Apple juice  
Orange zest  
New Zealand Pinot Noir

### **Method:**

On a dry heat add 2 large teaspoons of the tea, along with the other herbs and orange zest.

Flash with Bols to intensify heat and release the flavours from the herbs and orange zest. Take off the heat, add the apple juice, Pinot noir and marmalade to taste.

Serve up hot with a cinnamon quill or refrigerate and serve it up like iced tea with a slice of orange.





## SRI LANKAN SPRING TEA PUNCH

300 ml Bols Genever  
1250 - 1500 ml Dilmah Lychee with  
Rose and Almond tea  
100 ml lychee syrup  
50 ml almond syrup  
100 ml Bols Strawberry

### **Method:**

Brew the tea for 4-6 minutes. Chill the tea down, while freezing your pewters (180 ml) at the same time.  
Make before a 3-4 course dinner and serve directly after.  
Garnish with a rolled rose petal on an almond or cinnamon flavoured cocktail stick inside a lychee and sprinkle dried tea leaves.

Serves 10.



## TEA LEAF MYSTICISM

10 ml Bols Kirsch  
45 ml Dilmah Apple tea (brewed for  
7 – 10 minutes and then refrigerated)  
30 ml Bols Crème de Cacao  
15 ml Bols Amaretto or orgeat syrup (for  
almond foam)  
6 – 8 egg whites

### **Method:**

As you are preparing to cook dinner, take a pewter that holds approx 180 ml and place in the freezer. After dinner simply take some egg whites and whisk them up with some Amaretto or orgeat syrup and place in your refrigerator. (Approximately 6-8 eggs based on making 4.)

Now pour a bar spoon of Bols Kirsch, Dilmah Apple tea and Bols Creme de Cacao in to a Boston glass, fill with ice and shake vigorously for 10-15 seconds. Double strain into your frozen pewter cup and layer the cold almond foam over the top. Serve on a saucer and garnish with calvados and cacao or chocolate over a bed of dried tea leaves.  
Serves 4.



## COLUMBO COLLINS

15 ml homemade spicy  
gingerbread syrup

Fresh star anise, cloves, & ginger  
(simmered in brown sugar for 30  
minutes)

30 ml Dilmah Rose with French Vanilla  
(tea bags steeped in hot water and  
chilled)

45 ml Bols Genever

2-3 fresh strawberries

1 lemon or lime wedge

### **Method:**

Muddle all in a Boston glass, top with ice, shake vigorously and strain into a highball glass. Squeeze in the lemon or lime, top with soda and garnish with a strawberry.

# andrzej rachwalski

*“I do not want to write where we were and what we were doing. I do not want you to be jealous. I want to give you great ideas that no longer fit in my little head.”*

Internationally renowned Polish mixologist, with a passion for tea cocktails. Having worked at Baroque and Finka (eco-friendly cocktail bar) and represented Poland in the Grand Finals of Bols Around the World 2013 he now holds the position of brand ambassador for Lucas Bols in Poland and is in charge of the training of hundreds of bartenders throughout the country.





## TUK TUK PUNCH

30 ml Bols Barrel Aged Genever

10 ml Bols Peach

10 ml Bols Dry Orange Curacao

20 ml grilled lime juice

80 ml mix of Dilmah Lapsang Souchong

and Ceylon Cinnamon Spice tea

Bandage of pineapple grilled with curry

**Method:**

Smash pineapple in shaker and add the rest of the ingredients except tea. Then stir into a pot with tea and throw between pots with a little ice added. Serve with fresh flowers.



## LOVER MEETING

### **The Bottled Cocktail**

40 ml Bols Genever  
10 ml Bols Raspberry  
80 ml Dilmah Natural Rosehip and  
Hibiscus tea (cooled down)

### **The Coupe**

40 ml egg white  
20 ml Bols Natural Yoghurt  
20 ml Bols Cacao White  
10 ml freshly squeezed lime juice

### **Method:**

### **The Bottled Cocktail**

Shake the Bols Genever, Bols Raspberry and Dilmah Natural Rosehip & Hibiscus tea and strain into a small bottle.

### **The Coupe**

Dry shake the Bols Natural Yoghurt, Bols Cacao White, lime juice and the egg white and strain into a pre chilled coupe and garnish with rose petals.



## DUCKTAIL

30ml Bols Genever  
20ml Bols Cherry Brandy  
80ml Dilmah Lapsang Souchon Tea  
10ml freshly squeezed lime juice  
10ml sugar syrup  
2 dashes plum bitters

**Method:**

Throw in a Dilmah paper cup filled with ice cubes.  
Garnish with toy duck.





## HARI HARI

80 ml Dilmah Yatta Watta tea

20 ml Bols Peach

20 ml Bols Genever

10 ml lime juice

10 ml Bols Amaretto

### **Method:**

Shake all the ingredients. Garnish the rim of the glass with super fine sugar and serve with cookies.



## FRESH ME UP

30 ml Bols Genever  
10 ml lime juice  
60 ml Dilmah Rose with  
French Vanilla tea  
10 ml Bols Raspberry  
10 ml Bols Vanilla

**Method:**

Stir all ingredients together and serve in a wine glass with ice. Garnish with fresh berries, fresh flower petals and powdered sugar.



## simon toohey

Australian bartender, Simon has worked among others at one of Australia's most influential bars in the past 50 years "Julep Lounge" and at London's famous Calloohcallay – winner of Tales of the Cocktail World's best cocktail menu.





## DILMAH COLOMBO COLADA

40 ml Bols Genever

25 ml fresh coconut cream infused with

Dilmah Earl Grey tea

1 roasted banana

10 ml sugar

10 ml lime

**Method:**

Ice blend and serve in a coconut shell.



## BILMAH ICED TEA

30 ml Bols Genever  
30 ml Bols Apricot Brandy  
30 ml Dilmah Lapsang Souchong tea  
(brewed strong and cooled down)  
20 ml freshly squeezed lemon juice  
10 ml simple syrup

**Method:**

Build in a Dilmah tea caddy.



## BODY SOUL BLAZER

50 ml Corenwyn 6yr  
25 ml Dilmah Lapsang Souchong tea  
10 ml sugary syrup  
3 dashes Jerry Thomas' Own Decanter  
Bitters

**Method:**

Blaze with an orange twist and serve in a glass goblet.





## THE GRASS ROOTS TASTING BOWLS

2 g each of 20 Dilmah teas

20 ml each of Bols Genever for each tea

**Method:**

Brew all 20 teas for 5 minutes each with 2 grammes of tea. Give each brew 20 ml of Genever.

*This was done to show the foundations of what we were there to work with. It creates the grassroots of everything we did for the 14 days.*

## john clay

*“A pretty awesome day with stunning scenery on the road there, interrupted with stops at roadside fruit stalls for cocktail supplies, a 73-year-old guy who climbed a coconut tree for us and coming head on with the tour de Sri Lanka!”*

Bartender, trainer and drinks historian. Having delivered training for almost every spirit company as well as delivering independent training for Shaker BarSchool, hotel groups including Hilton and Sheraton, the Wine and Spirits Education Trust and top cocktail venues around the world, his credentials are solid. John joined Maxxium in late 2011 as a brand ambassador for the Lucas Bols portfolio.





## SMOKE ON THE WATER

40 ml Bols Corenwyn  
20 ml Late Bottled Vintage Port  
15 ml Bols Sloe Gin  
3 large dashes Dilmah First Ceylon  
Suchong Tincture\*

**Method:**

Throw ingredients over ice back and forth between two shakers.  
Serve over ice in an Old Fashioned glass.  
Garnish with cinnamon smoked chocolates.

\*Prepare the tincture by steeping 10 g Dilmah First Ceylon Suchong tea in 100 ml Bols 6yr Corenwyn.



## COLOMBO FLOAT

30 ml Bols Genever

10 ml freshly squeezed lime juice

10 ml Bols Elderflower

Large scoop of vanilla ice cream

Dilmah Italian Almond tea (brewed)

### **Garnish:**

Mix and top with sparkling Dilmah Italian Almond tea.



## OO LONG HAS IT BEEN SINCE I'VE HAD A DRINK

50 ml Bols Genever

5 ml Bols Peach

3 tsp of Dilmah Single Estate Oolong tea  
leaves

**Method:**

Stir with the third brew of Dilmah Single Estate Oolong.  
Strain the drink and serve over pebbles in a bowl.



## THE PRINCE OF KANDY (A Manhattan Twist)

25 ml Sweet Vermouth

75 ml Dilmah Prince of Kandy tea  
at 50°C

**Method:**

Build in martini glass and garnish with fresh tea leaves.



## TEA VERDITA

1 shot glass warm Dilmah Single Origin

Green tea

1 shot ice cold Verdita\*

\*To make Verdita

400 ml pineapple juice

50 ml lime juice

25 ml sugar syrup

Handful each of chopped basil, coriander  
and mint

3 large pinches salt

2 pinches red chilli powder

1/2 teaspoon cracked black pepper

1 lemongrass stalk

1 green chilli

**Method:**

Blend dry ingredients first, then add liquids, blend till very smooth, then finally blend with one large scoop of crushed ice.





## robert schinkel

“COCKTAIL BARTENDERS ARE USED TO WORKING WITH STRICT MEASUREMENTS, DIFFERENT TOOLS AND MORE INTENSE WAYS OF PREPARING A DRINK SO AS THEIR KNOWLEDGE GROWS, SO DOES THE QUALITY OF THEIR TEA COCKTAILS.”

Master mixologist and Dilmah tea sommelier with a panache for striking gold with his mixes, Robert has won a host of international titles and accolades, including the most prestigious “Remy Martin Bartender Style Master”. A speaker, presenter and motivator in the world of cocktails and F&B, training staff at 5 star properties worldwide and teaching many professional bartenders, Robert ignites passion and inspires people from all over the world to look at mixology in a different light.





## A FAIR SHARE

600 ml of Dilmah Original Earl Grey tea **Method:**

500 ml of Damrak gin

150 ml of apple juice

20 dashes of orange bitters

100 ml of fresh squeezed lime juice

125 ml of lavender syrup

Fill a champagne cooler completely with ice.

Add all ingredients and give it a quick stir.

Garnish with a whole orange and a whole lemon or apple.

Add 15 straws and enjoy!



## CEYLON BLAZER

100 ml of Dilmah Nuwara Eliya Pekoe  
tea

80 ml Old Arrack

30 ml Bols Butterscotch

2 bar spoons of sugar

2 slices of apple

Cinnamon

Zest of 2 oranges

### **Method:**

Pour the Dilmah Nuwara Eliya Pekoe tea into two snifters and add the zest of oranges. Blaze the first 5 ingredients in a blazer cup several times and divide the drink over the two snifters.

Serves 2.







## Dilmah Mixologists & the Teamaker





The Mixologists & the Teamaker is a manifestation of Dilmah's dedication to tea as a versatile and essential ingredient in modern mixology.

Tea mixology demands expertise and commitment from the mixologists, for it requires an understanding of the unique identity of each tea. It is the art of respectfully combining nature's most indulgent herbal beverage, with other ingredients to produce tea inspired cocktails, mocktails and shooters. For this to be accomplished, the mixologist must understand the influence of terroir; of soil, moisture, wind conditions, sunshine and temperature which define the character of tea as the nature intended it to be.

In March 2013, 10 of the world best mixologists converged on the shores of Sri Lanka, the enchanting land of tea, for the first ever "The Mixologists & the Teamaker". This one of a kind event, conducted in collaboration with Bols, the world's oldest distilling brand, took place from the 17th to 27th March, where they created liquid magic with tea at the heart of it, together with Dilmah founder Merrill J. Fernando – one of the most experienced and respected teamakers of the world.

Designed to bring an entirely new dimension to tea, the 10 day programme saw the participants experiencing the many facets of finest Ceylon tea. In addition to getting acquainted with tea and its terroir, the journey also gave them a flavour of the spirit of this beautiful island as they explored local spice gardens, spotted elephants on safari and camped beneath starlit tropical skies. They also participated in various activities at the MJF Charitable Foundation Centre where changing lives is a way of life, and took part in Dilmah Conservation projects designed to green the world.

It is Dilmah's hope that "The Mixologists & the Teamaker" will help create a deeper understanding of tea, so that it is given its due place in contemporary mixology. Tea has always inspired fellowship, solace and pleasure. We believe this wonderful essence of tea will flow through, as the camaraderie and vibrancy of modern mixology embraces the rich and beautiful complexity of tea.

[www.mixology.teagastronomy.com](http://www.mixology.teagastronomy.com)



## About Bols



Bols (Lucas Bols) is the world's oldest distilled spirit brand, dating back to 1575, when the Bols family opened a small distillery in Amsterdam. Since then, they have mastered the selection of the right ingredients and their expertise and curiosity has led to the creation of hundreds of delicious products.

The original recipes are passed on from master distiller to master distiller and updated to suit contemporary tastes. More than four centuries of craftsmanship, passion and experience join each other perfectly in the products of Bols; from the world's best-selling genevers to the range of 38 quality liqueurs that are available in more than 100 countries. The likes of Bols Genever and Bols Blue stand out as time-tested classics in the world of distilling and bartending.

Bols works in close collaboration with professional bartenders from all over the world to develop new products, create new flavours and adapt old recipes, in-line with the cocktail trends of today. The Bols Bartending Network is an eclectic assortment of bartenders from around the world who are dedicated to the amazing art of bartending. Additionally, the Bols Academy is breeding grounds for up and coming mixologists who want to learn the

tricks of the trade from the grand masters. Early this year, Bols and Dilmah came together to present the first ever Mixologists & the Teamaker programme. The craftsmanship, passion and creativity that underline the philosophy of both Dilmah and Bols make it a perfect blend of the right ingredients to create something new, unique and authentic.

[www.bols.com](http://www.bols.com)



## About Dilmah



Dilmah is a family owned tea company established by Merrill J. Fernando, the first tea grower to offer his tea, grown, handpicked and traditionally made, directly from origin. Now joined by his two sons – Dilhan and Malik – whose names form the brand ‘Dilmah’, the ‘Dilmah Family’ pursues a unique mission of making business a matter of human service whilst sharing the pleasure in tea with tea drinkers around the world.

The family commitment to the traditional, artisanal style of teamaking has endeared Dilmah to tea aficionados around the world. Dilmah rejects the much cheaper but also less sophisticated CTC method of tea manufacture, and emphasizes the importance of tea as a luxurious, delicious and naturally healthy herbal beverage that is rich in variety.

In 1999 Dilmah initiated its tea gastronomy programme which today embraces chefs, sommeliers, mixologists and tea aficionados in learning about tea and working with tea as a harmonious complement, and as an ingredient, to produce beautiful tea inspired gastronomy and mixology. The fulfilment of Merrill J. Fernando’s commitment to making business a matter of human service is seen in the work of his MJF Foundation, which is funded by a significant portion of the earnings from the sale of Dilmah in over 100 countries.

The MJF Foundation focuses on a series of humanitarian initiatives including caring for children with Down Syndrome, cerebral palsy, ADHD and autism, providing health care to tea plantation workers, offering guidance and opportunity through entrepreneurship development in marginalized and underprivileged communities. The same philosophy is extended to the area of the environment through the work of Dilmah Conservation which focuses on biodiversity, and sustainable interactions with the environment.

[www.dilmahte.com](http://www.dilmahte.com)

# Tea Digestives

In theory digèstives were taken after a meal to aid digestion, hence the name. The after-dinner digèstives are especially pleasurable and brings a meal to a close with perfect éclat. Tea, with its rich cultural nuances, has been celebrated for its virtues as an herb that aids digestion from the days of ancient dynasties of centuries past. The tea Digèstives included in this book have been created using some of the rarest and most luxurious artisanal boutique teas like Dilmah Uda Watte, the t-Series teas and the exclusive Teamaker's Private Reserve teas. Lose yourself in a moment meticulously crafted to deliver the experience of ultimate indulgence.



## SOPHIA

100 ml chilled Dilmah Teamaker's

Private Reserve Ginger & Rose  
(5 minute brew)

15 ml cardamom syrup

1 fresh lime squeeze

2 dashes grapefruit bitters (optional)

**Method:**

Add all ingredients to an ice-filled mixing glass. Stir for 20 seconds. Fine-strain into a chilled coupe. Garnish with sprayed orange zest.





## THE DUKE

150 ml fresh brewed Dimah Uda Watte  
(4 minute brew)  
Saffron  
Pinch of ground black pepper  
Pinch of ground cinnamon  
1 barspoon of sugar (optional)

### Method:

Place the black pepper and cinnamon in a snifter. Place a metal teaspoon in the glass. Pour the fresh brewed tea into the glass. Remove the spoon. Add the saffron.



## SEDUCTION

40 ml chilled Dilmah Italian Almond  
 (5 minute brew)  
 40 ml double cream  
 20 ml pear juice  
 10 ml cinnamon syrup

**Method:**

Shake all the ingredients vigorously in an ice-filled shaker for 20 seconds. Strain into a chilled martini glass. Garnish with a pear fan and serve with dark chocolate.



## CHAÏENNE

120 ml fresh brewed Dilmah  
Teamaker's Private Reserve Artesinal  
Chai (4 minute brew)  
15 ml apple juice  
15 ml orange marmalade  
1 drop balsamic vinegar (optional)

**Method:**

Add all the ingredients to a cup and stir until dissolved.



## GOLDEN OLDIE

50 ml chilled Dilmah First Ceylon  
 Souchong  
 (4 minute brew)  
 50 ml Johnnie Walker Gold Label  
 2 barpoons demerara sugar  
 1 pinch ground cinnamon  
 2 dashes orange bitters

### **Method:**

Add the sugar, cinnamon and the bitters to the glass and mix. Add 2 large ice cubes and stir for 15 seconds. Add 25 ml Johnnie Walker Gold Label Reserve and 2 large ice cubes and stir for 15 seconds. Repeat previous step. Add 25 ml Dilmah First Ceylon Souchong and 2 large ice cubes and stir for 15 seconds. Repeat previous step. Garnish with a sprayed orange zest and a cinnamon stick.



## IN MINT CONDITION

40 ml chilled Dilmah Moroccan Mint  
Green Tea  
40 ml Ketel One vodka  
15 ml orange syrup  
1 fresh lime squeeze  
Dash lemon bitters

**Method:**

Add all the ingredients to in ice-filled mixing glass and stir for 20 seconds. Fine-strain into a chilled martini glass. Garnish with a mint sprig.



## TEA QUILA

50 ml chilled Dilmah Green Tea with Jasmine

50 ml Don Julio Reposado

10 ml orange syrup

10 ml ginger syrup

10 ml fresh lime juice

2 dashes grapefruit bitters

**Method:**

Add all the ingredients to an ice-filled mixing glass and stir for 20 seconds. Fine-strain into an ice-filled double old-fashioned glass. Garnish with an orange twist.



## CHAI SUPREME

150 ml fresh brewed Dilmah Teamaker's  
Private Reserve Artesinal chai  
40 ml Zacapa 23  
2 barspoons demerara sugar  
100 ml double cream (unsweetened)  
Zest of 1 large lemon

### **Method:**

Slightly warm up the rum and dissolve the sugar in the rum. Add the rum and the tea to the glass and stir. Spray the lemon zest on the double cream and whip the cream for 1.5 minutes. Layer the cream on top of the tea. Garnish with some chai tea.



# Tea & Spirit Pairing



Those who seek to pleasure their senses know the glory of a perfect pairing. Although not as regular tea and food pairing, liqueurs and spirits too can be paired beautifully with tea. The reason being that, spirits and liqueurs, just like food, have various elements like aromas and flavours that interact with our senses. They can also interact with any non-alcoholic beverage like tea and some such instances are included in this handbook as a starting point, so that you may use it to embark on your personal journey of sensory exploration. The beauty of tea and spirit pairing lies in the versatility and elegance found in tea that enhances the sensorial experience that is inevitable of a match that hits just the right notes.



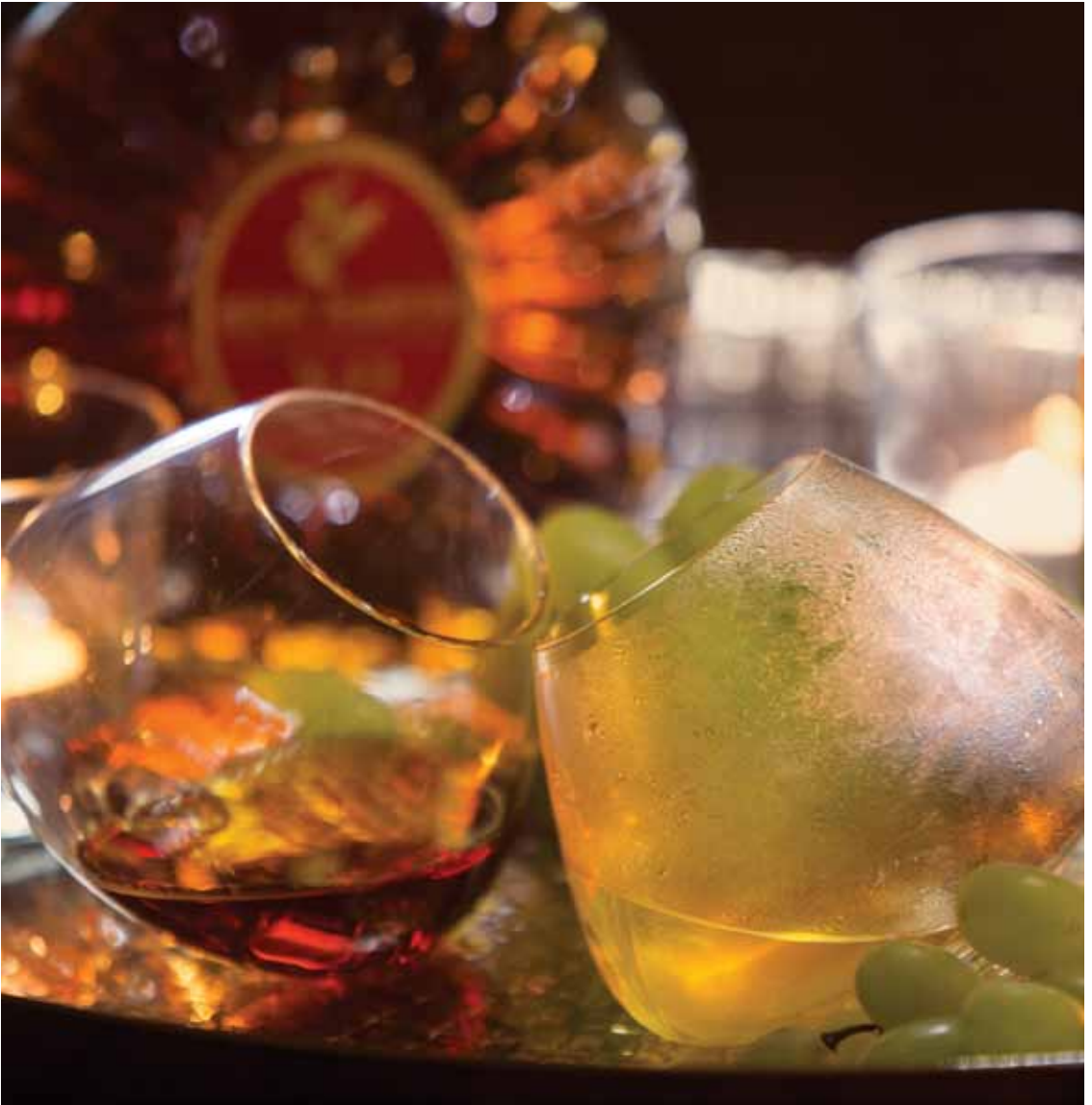
**Pairing:** Dilmah Imboolpitiya  
Silver Tips (Dilmah TPR, 2.5 minute  
brew) & Johnnie Walker Blue Label

The delicate Silver Tips cleanses the palate with every sip, emphasizing the complexity of this rare blended Scotch.



**Pairing:** Dilmah Mango scented Dombagastalawa (Dilmah TPR, 4 minute brew) & Ron Zacapa 23

The sweet mango notes find their place among the dark notes of chocolate and coffee in the rum while the tea brings out the hints of sherry, port and vanilla.



**Pairing:** Dilmah Green Tea with Jasmine Flowers (Dilmah t-Series/ Dilmah TPR, 2 minute brew) & Rémy Martin X.O. Excellence

The jasmine in the tea brings out the hints of jasmine in the cognac. The sweet notes of candied fruits in the cognac as well as the character of the cask are enhanced by the green tea.



**Pairing:** Dilmah Silver Jubilee Oopata Oolong (3 minute brew) & Johnnie Walker Platinum Label

The amazing fruity notes in the Oopata Oolong works well with the caramel and the vanilla notes in the Scotch. The smoothness of the whisky and the delicacy of the tea complement each other.



Extra oude belegen  
**Corenwyn**<sup>®</sup>  
gestoekt door  
Ewen Lucas Bols  
opgericht te Amsterdam  
in den jaere 1575  
Gerijscht op fruit  
e12 Gedistilleerd 38% vol.

**Corenwyn**<sup>®</sup>  
...den het jare 1575 opgericht op fruit destilleer-  
...en de oorspronkelijke destillat  
...den in de handgemaakte Bols Corenwyn, getoekt  
...den jaer and receipt door  
17659 *Lucas Bols*





**BOLS**  
AMSTERDAM 1575