



AFTERNOON TEA FOR THE 21ST CENTURY

Recipes and Tea Inspiration From The Revolution

The Dilmah Real High Tea Global Challenge



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Credits

Original recipes by the 21 finalists of the Dilmah Global Real High Tea Challenge, collectively representing New Zealand, Hong Kong, Singapore, Australia, Macau, Netherlands, France, U.A.E., Sri Lanka, Oman, Indonesia and Malaysia.

A complete index of winners' names and recipes can be referred to on pages 376 - 386.

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real high tea



AFTERNOON TEA FOR THE 21ST CENTURY

The luxurious indulgence in fine tea, in the tea inspired rebirth of the occasion of afternoon tea with fine gastronomy, mixology and elegant experience formed around the unique beauty in real tea – the individuality of each tea derived from the influence of its terroir, the sophistication in taste, fragrance, appearance and texture of tea from different estates, its natural goodness and the expression of these in real high tea, a contemporary celebration of tea with style and substance.



the teamaker who started a revolution

Merrill J. Fernando dedicated his life to tea when in the 1950s, he saw the concentration of ownership in the tea industry in the hands of a few large corporations which was leading to the commoditisation of tea. He decided that in the interest of tea drinkers around the world, and the crop that his country produced with so much care and artistry, he would fight this process of commoditisation.

It is the simplicity behind this principle that the 'Dedicated Founder' has built his business on, that makes it so very remarkable. As a young Tea Taster he experienced everything that is special about tea – the diversity of its taste, its purity, the sublime influence of nature on every aspect of tea, its natural goodness, and importantly the millions of lives that depend on tea. It took him nearly four decades and in 1988 he launched his own brand – Dilmah. Dilmah was the first producer owned tea brand, and offered tea 'picked, perfected and packed' at origin. Unlike the multi-origin blends that monopolised supermarket shelves, Dilmah brought tea that is freshly packed at source and therefore rich in flavour and natural goodness. Dilmah is unique; a brand that is founded on a passionate commitment to quality and authenticity in tea, it is also a part of a philosophy that goes beyond commerce in seeing business as a matter of human service. This is what makes Dilmah the first ethically produced tea.

Merrill J. Fernando has been felicitated for his determination in bringing the finest tea to the world, for his commitment to genuine ethics and his perseverance in encouraging his peers to share his belief in both. His success in advocating broad international acceptance of his enlightened philosophy may be mixed as it contradicts convention so dramatically, but in quality and ethics, it is undisputed.

The same spirit endures 65 years later, as Merrill honours the herb that he knows as Nature's gift to the world. The importance of tea is expressed in words he wrote in 2009, on the 21st Anniversary of Dilmah, "For centuries, problems of mankind have been solved over a cup of tea. Whether they were problems between nations, between businesses, even in families between husbands and wives, tea has been the soothing balm that helped their solution. The simple act of pouring a cup of tea is, in itself, an ice-breaker, providing pleasurable anticipation of the goodness that is to follow. I have dedicated 60 years of my life towards providing that cup, not only to solve problems but to add sunshine to our day, with the very first sip of Dilmah. " Today, Dilmah keeps to that vision by bringing joy and celebration to millions of tea lovers around the world.

On the 6th of May 2015 Merrill J. Fernando received the Business for Peace Award in Oslo. The Business for Peace Foundation annually names honourees for the Oslo Business for Peace Award in recognition of business persons who, "through their own actions and commitments truly are business worthy, promoting socially responsible and ethical business practices in an outstanding way, and standing out as examples to the world."



Merrill I. Fernando


Dilmah
Custodian of Tradition

foreword



Craftsmanship most often forms the heart of luxury, for whether an exceptional wine, a perfect violin, or the beauty in a work of art, it is the genius of the artisan that transforms the ordinary to the exceptional. There is no greater expression of the singular importance of the artisan than in

“*The time taken for withering, rolling, fermentation, are each entirely subject to the skill of the teamaker, whilst being demanding of expertise to an extent where even minor variations from the ideal for each batch of leaf are magnified in the character of the tea.*”

tea. Tea made in the traditional way that we cherish at Dilmah, follows a rhythm established centuries ago and which to this day defies standardization to the extent that the teamaker practicing his or her art must exercise skill born out of experience and expertise in every aspect of the tea production process. The time taken for withering, rolling, fermentation, are each entirely subject to the skill of the teamaker, whilst being demanding of expertise to an extent where even minor variations from the ideal for each batch of leaf are magnified in the character of the tea.

Yet tea goes beyond craftsmanship. In ancient China it was said that tea represented the harmony of heaven, earth and man. Here lies the true beauty in tea for the artisanal method of manufacture relies entirely on the craftsmanship of man but also nature – heaven and earth – to offer fine tea. Real tea is more accurately known as *Camellia Sinensis*, a shrub that can grow up to 60 feet and has a lifespan of over a century. It is one species yet assuming myriad forms across different places and seasons. Tea grown on our Craighead Estate in a specific field will today have

a certain characteristic, relating to rainfall, intensity of light, temperature, wind conditions and humidity. Within a single tea garden the valleys, east facing slopes, hilltops, westward slopes and others each present a different combination of flavour, texture, intensity and aroma. Several days later as one or more of these natural climatic influences change, each is undeniably altered. There is a spectacular and sophisticated beauty in this reality, that each tea is crafted by nature and handcrafted again through the combined, art and skill in handpicking the leaf, in the skill of the teamaker and the skill and expertise of the tea taster.

There is a spectacular and sophisticated beauty in this reality, that each tea is crafted by nature and handcrafted again through the combined, art and skill in handpicking the leaf, in the skill of the teamaker and the skill and expertise of the tea taster.

Tea is unquestionably luxurious but there is even more for tea is natural goodness, tea is friendship and companionship and tea is fun. High Tea is a world's tea ceremony and it has the potential to express in a very compelling way the elegance, indulgence and serenity in tea. In most cases, even in the most extravagant high teas around the world, that is not so however. Our Dilmah Real High Tea Challenge was conceived in 2007 as an endeavour to present tea drinkers around the world with the special pleasure in tea and to elevate high tea to the experience that it could be. The Challenge we offered chefs and hospitality professionals around the world was to look at tea with contemporary insight, applying 21st century culinary, mixology and hospitality concepts to the 18th century tradition of afternoon tea. At the heart of the Challenge is respect for tea. Tea

“At the heart of the Challenge is respect for tea. Tea is a surprisingly affordable luxury and it is a lack of respect in relation to its selection, preparation, serving that have created a situation where afternoon tea is defined much more by food than by the appreciation of tea”

is a surprisingly affordable luxury and it is a lack of respect in relation to its selection, preparation, serving that have created a situation where afternoon tea is defined much more by food than by the appreciation of tea and where the disconnect between tea and food compromise the possibility of elevating the occasion to a gastronomic experience that is respectful of what heaven, earth and man have combined to offer in tea.

In this collection of genuinely tea inspired food and beverage which form the elements of an indulgent Dilmah Real High Tea, we have partnered with some of the world's most passionate chefs, mixologists and hospitality professionals and we present a vision of afternoon tea for the 21st century. Most

important about that vision is that it recognises the special relevance of culture, individuality, mood, gastronomy, mixology and heritage in crafting the perfect afternoon tea. There is no single definition of the perfect high tea but rather a multiplicity that are as varied and complex as tea itself, linked to the personality of the chef, the culture that you wish to share, the natural environment and therefore ingredients you wish to use, the nature of the occasion, whether a celebration or a moment of solace, an expression of art or of purity and a host of other factors all focussed on tea. The one consistent characteristic of a Real High Tea is that all these dimensions are focussed on tea in its beguiling and natural variety.



Dilhan C. Fernando
‘Tea Judge at the Dilmah Real High Tea Challenge and Son of Dilmah Founder Merrill J. Fernando.’



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The uniqueness of tea is beautifully expressed as the partnership of Heaven, Earth & Man. The influence of the 'heavenly' elements - sunshine, rainfall, wind - conspire with Earth - the soils in which tea is grown - and Man - the artisanal method by which we make our teas, to produce the world's finest. In this way, Quality begins in the leaf, which contains over 300 elements, whose ratio is finely crafted by Nature to produce natural goodness, flavour, texture, fragrance in tea.

The Dilmah Story



The story of Merrill J. Fernando and his love for tea is an extraordinary tale of passion, dedication, of inspiration and a new and sustainable way of doing business. When the freshly minted tea taster first conceived his plan to offer tea garden fresh, pure and unblended, artistically and ethically made, he never imagined where his dream would lead him.

It took a while but nearly four decades from the moment young Merrill witnessed the blending, commoditization and exploitation of his country's prized Ceylon tea, Dilmah tea – the first producer owned and genuinely ethical tea in the world – made its presence felt. Tea consumed the young tea maker's life and 65 years later Dilmah Founder Merrill J. Fernando proudly declares, "I devoted my life to tea". His journey is best described as the rediscovery of tea.

The herb that was born as a medicine, grew into a beverage, prized in Royal courts and high society but equally in ordinary homes, became victim to its own success. As the popularity of tea grew and the antioxidant rich brew became second only to water in its global popularity, the vision and commitment of traditional tea makers, family businesses that offered tea for the love of tea, were replaced by giant corporations that grew through the acquisition of once proud family tea companies.

Passion was replaced by profit and sadly the quality of tea in most tea drinkers cups deteriorated. As the tea industry globally moved in the direction of commoditisation the young Ceylonese tea taster chose to go against the trend. His dedication sustained him in his mission and the growth of Dilmah from its tiny origins is nothing but blessed and as Merrill often claims, entirely the result of divine guidance. In his overriding commitment to integrity, the Dilmah Founder acknowledged that brand loyalty is as much the loyalty of the brand to

"I want people to treasure tea. The world's best is grown here in Ceylon, now called Sri Lanka. We are not using it to help our country... Tea must illuminate our country and the lives of our people."

*Merrill J. Fernando,
Founder of Dilmah*



its customer as the customers to the brand. He made a founding commitment to pure Ceylon tea, acknowledged the world's finest.

As the multinational corporations that acquired dominance in the tea industry drove prices down, developing new and cheaper sources for tea, encouraging CTC manufacture – a compromise designed to offer a quick cup at the expense of the soul of tea, Ceylon tea was the most expensive in the world. Dilmah stayed true to 100% pure Ceylon tea.

The “dedicated founder” battled even his own countrymen whose confidence in quality was often besieged by the relentless emphasis by the largest brands in the world on reducing cost and reducing price. Merrill J. Fernando prevailed and honoured the commitment he made when he first launched Dilmah. His promise was quality, to share the natural pleasure in tea, and equally to integrity, tea made in the traditional, artisanal way and handpicked to offer tea drinkers the enjoyment that tea is blessed with and while doing so to bring a smile to the faces of the workers and protect the future of their industry and their families.

“A Sri Lankan family firm is challenging multinational companies’ control of the global tea industry. Dilmah has become the third largest global tea brand but has turned away from mass market blends.”

Eric Ellis,
Fortune Magazine

Many Sri Lankan tea companies yielded and eventually faced the consequences whilst Dilmah has always stayed true to the principles that Merrill J. Fernando established at the heart of his brand. The six pillars of Dilmah define that commitment. Beyond the pleasure that Merrill, since joined by his two sons, Dilhan and Malik after whom he named his Dilmah tea – is only one dimension of Dilmah for the other is a fundamental change in the way of doing business.

Dilmah is a family tea company, founded and operated on family values. Merrill J. Fernando attributes these to his mother Lucy who shared amongst the villages in Pallansena, everything the average, middle class family received. Those values are crystallised in the unique philosophy that business is a matter of human service. It recognises the basic reality that business has an irrevocable commitment to the community. This philosophy has potent expression in the work of the Merrill J. Fernando Charitable Foundation, one of Sri Lanka's largest private charitable Foundations, which uses a minimum of 10% of the pre-tax profits of Dilmah to share the pleasure in tea with those that pick and produce tea, their families and the wider community in Sri Lanka.



The MJF Charitable Foundation has dignified empowerment as its alignment and delivers the human service that its settlor intends through several 100 projects each year which have touched the lives of over 150,000 people in marginalised communities. The MJF Foundation's Small Entrepreneur Programme has helped thousands of less privileged persons – war widows, reformed prisoners, survivors of tsunami, differently abled persons and marginalised communities in lifting themselves from poverty in a dignified and sustainable way.

The MJF Foundation's emphasis on a business-like approach to poverty alleviation is considered one of the most effective, dignified and sustainable ways of supporting the less privileged. The Foundation discharges its settlor's core commitment to the workers on his plantations through the critical support that its child development centres offer the families of workers, the medical clinics, educational scholarships and training in English, information technology, and eventually vocational training.

“Long before fair trade and sustainability were buzzwords for an eco-conscious generation, Merrill J. Fernando was embodying them through his business.”

Shalaka Paradhkar
writing in Friday Magazine UAE

That same philosophy of human service was extended to the environment, acknowledging the undeniable link between human welfare and the state of the natural environment. Dilmah Conservation was established in 2007 with the same principle, of delivering direct, tangible and effective intervention, in the area of the environment. In cooperation with IUCN – the International Union for the Conservation of Nature and universities and other agencies, Dilmah Conservation has supported environmental education, ecosystem conservation and rehabilitation in addition to a strong commitment to sustainable agriculture and species conservation.

The story of Dilmah is especially unique as it expresses an unwavering determination to quality and integrity in every aspect. Amidst a heavily commoditised global tea category fuelled by producers aligned with low cost, commodity tea for the mass market, Dilmah remains firm in its commitment to provenance, purity, freshness because these are the elements of pleasure and natural goodness that are at the heart of what tea offers. That integrity and quality extend to the manner in which the philosophy of Dilmah is delivered in relation to humanitarian and environmental service. Dilmah, the tea that was born in the 1950s in the mind of its eventual Founder, is genuinely a tea for lovers of tea.



Tea. Re-imagined

A journey of 8 years, spanning South America, Europe, the Middle East, Asia, Australia and New Zealand with 710 contestants forming 355 teams, 14 countries, 1,420 tea inspired beverages and 88 medals of gold.

It all started with a desire to offer tea to a new generation. Tea with style, substance and natural goodness. Tea to transform the world's tea ceremony – afternoon tea; the most popular global tea drinking occasion, so clearly defined by 18th Century tradition, more than two centuries later.

The Dilmah Real High Tea Challenge stirred up the world of tea. Tea is luxury. Tea is indulgence. Tea is without parallel. It was clear that there is no better way to express the diversity, subtle influence of nature on the taste, flavour, fragrance and character of tea than through gastronomy. We partnered with Chefs and hospitality professionals in re-drawing the boundaries for tea.

Revolution! Tea like you have never experienced before. Sophisticated cuisine, brilliant mixology, elegant presentation, culinary theatre and personal stories of tea – all built around the respect for tea. Afternoon Tea for the 21st Century.

Dilmah Real High Tea is much more than an indulgence. Tea is a healing herb, first celebrated as a medicine. 5,000 years later, we need the benefits in tea more than ever. Research suggests that tea protects from every lifestyle disease including stress, many cancers, heart disease and dementia. Tea demands respect though, and only perfect brewing will unlock the unique benefits that *Camellia Sinensis* offers.

The Dilmah Real High Tea Challenge has shared the word on the natural goodness, serenity and luxurious indulgence in tea with the world, at Challenges from Paris to Perth, Auckland to Amsterdam. Our tea inspired Challengers are all exceptional – pioneers in re-imagining the experience of the world's most popular beverage after water. Together we are creating history as we bring tea into the 21st Century, and its sublime, natural goodness and pleasure with a new generation.

This is the renaissance of tea.

Tea. Arresting in its simplicity, unassuming in its grace; but it does make the world go round. Looking at a tender tea leaf no one would believe that this unpretentious herb has moulded cultures, dictated political rule, created empires and become an everlasting element of the way of the world.



“When you look around the world there is no greater need than now for people to come together to talk, as a means of understanding each other. A pot of tea can achieve this more effectively and gracefully than any other food or beverage. So there is a much deeper element to what we are doing today. It is not just a culinary competition nor is it just a tea competition. It is introducing tea to a new generation.”

- Dilhan C. Fernando

Revolution! Tea like you have never experienced before. Sophisticated cuisine, brilliant mixology, elegant presentation, culinary theatre and personal stories of tea – all built around the respect for tea.



The challenge that brewed a renaissance

The Dilmah Real High Tea Challenge commenced in 2007, in partnership with the World Association of Chefs Societies (WACS), when Dilmah Founder Merrill J. Fernando felt that the High Tea occasion -which was originally crafted around tea- had lost its affinity with its origins. He felt that tea had been relegated to the bottom of a menu overcrowded with the traditional high tea fare that lacked inspiration, originality and, most importantly, any connection to tea. A passionate tea grower who worked tirelessly to share the joy of 'real' tea with tea lovers around the world, he vowed to put the 'tea' back in High Tea. Thus the Dilmah Real High Tea revolution was born.

“Ceylon took tea to the world. Dilmah tea has shaken the big world out there. Every effort, every investment placed behind Dilmah tea is with no personal interest, no personal gain, but for the country’s gain and for the industry’s gain.”

- Dilmah Founder Merrill J. Fernando

Since then Dilmah has passionately pursued to bring the full, true potential of tea as an essential ingredient in modern gastronomy and mixology. Dilmah’s involvement with Real High Tea is a testament of their commitment to championing tea gastronomy and tea mixology, taking it to the culinary innovators and gastronomes of today. This has given new meaning to the renaissance of tea creating a new affinity between the culinary and hospitality industry and tea.



Inspired by Dilmah, the ‘real’ tea, the competition began reinventing and re-defining the luxurious ceremony of High Tea with innovative creations that enhance the experience as a whole. As the toughest Tea Challenge in the world, the cream of the global tea gastronomy elite, 21 teams from 14 countries, converged on the shores of Sri Lanka in May 2015 to test their metal and claim the ultimate winner’s title. It inspired a new generation of culinary artists who are taking tea beyond the cup, continuously pushing the boundaries of this simple yet versatile beverage that has fascinated the world for centuries.

Dilmah pioneers bringing innovation to a global tea category that has suffered decline as a result of commoditisation. Signature events such as Chefs & the Teamaker and the Real High Tea Challenge are innovations that seek to educate and inspire hospitality professionals to offer their guests a completely new tea experience. The events foster greater respect for this healthy, natural and versatile beverage.

Dilmah’s involvement with Real High Tea has given new meaning to the renaissance of tea creating a new affinity between the culinary and hospitality industry and tea.

Global Champions



DILMAH GLOBAL HIGH TEA CHAMPION THE LEAF AND ARTISAN TROPHY

New Zealand '13 Museum Art Hotel, Laurent Loudeac & Camille Furminieux

The Leaf & Artisan Challenge Trophy, symbolising the pre-eminence of nature – in the form of the leaf – in all aspects of the Dilmah Real High Tea Challenge, and the role of the artisan, in making the finest tea and in re-imagining tea for a new generation. The trophy features a topaz, a Sri Lankan gemstone that is held in the palm of the artisan, reflecting the precious nature of the two leaves and bud. This award is presented for perfection in relation to respect for tea, and tea inspiration across food, beverage and service criteria in the Dilmah Real High Tea Challenge.



1ST OVERALL WINNER

Hong Kong – Hong Kong Cricket Club, Jason Chan Yee Chiu & Ho Wing Hong

1st Overall Winner, for outstanding achievement in maintaining respect for tea and the criteria defined in the Dilmah Real High Tea Global Challenge in relation to tea, food, the combination of both and tea inspiration in all aspects.



2ND OVERALL WINNER

Team – 14 – Chile – Café Turri, Cristian Gomez & Catalina Venegas

2nd Overall Winner, for excellence in maintaining respect for tea and the criteria defined in the Dilmah Real High Tea Global Challenge in relation to tea, food, the combination of both and tea inspiration in all aspects.

The Judges' Awards



The Bernd Uber Judge's Award

The Bernd Uber Judge's Award, at the Dilmah Real High Tea Global Challenge, was awarded to **Team Hong Kong Cricket Club (Jason Chan Yee Chiu & Ho Wing Hong)** from Hong Kong.

Hong Kong Cricket Club wins the Bernd Uber Award for their nostalgic '1997 Handover' themed Real High Tea presented with precision, passion and perfection inspired by tea.



The Simon Gault Judge's Award

The Simon Gault Judge's Award was awarded to **Team Café Turri** from Chile

Simon Gault presents Café Turri with his Judges' Award for taking high tea to a different stratosphere'. The team's presentation at the Dilmah Real High Tea Global Challenge included a boutique beer made of Dilmah Earl Grey.



The Peter Kuruvita Judge's Award

Peter Kuruvita Judge's Award, at the Dilmah Real High Tea Global Challenge, was awarded to **Team Qantas Lounges by Pullman** from Australia.

Qantas Lounges by Pullman Australia was Peter Kuruvita's choice for the Judges' Award at the Dilmah Real High Tea Global Challenge for their beautifully presented high tea, of which the fantastic tea and food pairings were a definite highlight.



The Dilhan C. Fernando Judge's Award

The Dilhan C. Fernando Judge's Award, at the Dilmah Real High Tea Global Challenge, was awarded to **Team Shangri-La Barr Al Jissah Resort and Spa** from Oman.

Dilhan C. Fernando, presents his Judges' Award to Shangri-La Barr Al Jissa Resort and Spa Oman in recognition of their well delivered sophisticated tea experience created with respect for the diverse character of tea.

Special awards



The Perfect Cup

The award for the 'Perfect Cup of Tea' and for demonstrating respect for tea in relation to its provenance, preparation, explanation, and serving through a tea-inspired experience for the guest, at the Dilmah Real High Tea Global Challenge, was awarded to **Team Institut Paul Bocuse (Thibaut Idenn and Pierre Jean Arpurt)** from France.

The perfect cup of tea is a celebration of tea in every sense and a tribute to the artisans who crafted it with passion and precision.



The Best Table

The Leaf & Artisan Trophy for 'The Most Tea-Inspired Table Layout' and arrangement consistent with a tea-inspired afternoon tea experience, at the Dilmah Real High Tea Global Challenge, was awarded to **Team MGM Macau (Kenny Chen & Ellen Dong)**.



The Best Pairing

Team Qantas Lounges by Pullman (Geoff Laws & Shaun Thompson) from Australia received the Leaf & Artisan Trophy for 'The Most Elegant Pairing' of tea and food that engages flavour, texture, strength and fragrance of tea in producing a complementary or contrasting tea and food pairing to produce harmony or balance in an innovative and original manner at the Dilmah Real High Tea Global Challenge for their Tower of Terroir Tea Tasting Board with Dilmah Silver Jubilee Ceylon Original Breakfast Tea, Dilmah Silver Jubilee Ceylon Tea with Strawberry and Dilmah Vivid Minty Green Tea



The Best Tea Cocktail

The award for ‘The Most Tea-Inspired Cocktail’ and the most inspired use of tea within the principles of mixology, in an alcoholic cocktail, at the Dilmah Real High Tea Global Challenge, was awarded to **Team Tess Bar & Kitchen (Lee Zhang An and Martin Wong)** from Singapore for their cocktail ‘New Age Old Fashioned integrating Dilmah Blueberry Tea with homemade bitters infusion of Dilmah Blood Orange and Eucalyptus Tea

Dilmah Apple Pie and Vanilla Tea simmered with Mao Shan Wang durian, mascarpone and Asian spices, served warm with **Dilmah Jasmine Tea** infused dry ice makes the award winning ‘Comfort in a Motley Crowd’.



The Best Tea Mocktail

The Leaf & Artisan Trophy for ‘The Most Tea-Inspired Non-Alcoholic Cocktail’ with the most inspired use of tea within the principles of mixology, in a non-alcoholic cocktail, at the Dilmah Real High Tea Global Challenge, was awarded to **Team Stamford Plaza Brisbane (Rebecca Fujiwara Montgomery & Natalie Noriega)** from Australia for their tea affogato using Dilmah Yata Watte Tea

*A sip of this Lucuma Orange Iced Tea Affogato with **Dilmah Yata Watte Tea** will revolutionise the way you look at tea.*



The Best Tea-Inspired Food

The Leaf & Artisan Trophy for ‘The Most Tea-Inspired Food’ and for the best use of tea as an ingredient in food, whilst maintaining respect for tea through its flavour, texture or fragrance as an integral component, at the Dilmah Real High Tea Global Challenge, was awarded to **Team Vermeer from Netherlands (Head Chef Christopher Naylor and Restaurant Manager Erwin Essing)** for their Carrot Bullion with Dilmah Springtime Oolong Ginger and Garden Pea Dumpling with Dilmah Springtime Oolong Ginger.

*Garden pea dumpling in carrot bouillon served with a splash of **Dilmah Springtime Oolong with Ginger** oil. A perfect balance of flavours, textures in harmony with tea.*



The Most Passionate Performance

Team Island Shangri-La (Ng Wai Kee & Ernest Wong) from Hong Kong carried home the Leaf & Artisan Trophy for ‘The Most Passionate Performance’ and the most tea-inspired presentation defined by enthusiasm, spirit and respect for tea in an engaging style, at the Dilmah Real High Tea Global Challenge.

The legend of Brue Lee meets the legendary Dilmah Tea to inspire a passionate performance that packed a punch.



The Sustainability Award

The Leaf & Artisan Sustainability Award for the tea inspired presentation that most effectively integrates respect for humanity and nature in relation to food and beverage, table décor or presentation, at the Dilmah Real High Tea Global Challenge, was awarded to **Selvana Chelvanaigum & Ian Jones** from Team Australia for their use of salvaged wood and recycled paper in table deco and food presentation and for their use of sustainably sourced ingredients in their food and beverages.

An earth-friendly tea revolution that reconnects with nature and captures the magic of rainforest, the bush, the outback and the sea in every aspect of the presentation.



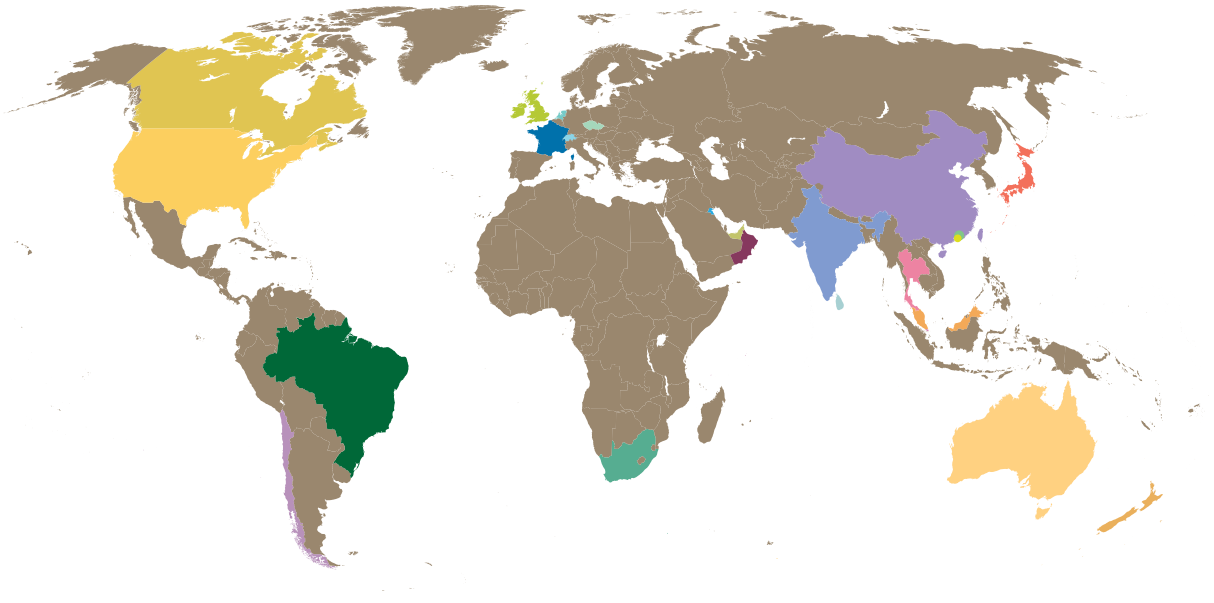
The Most Innovative use of Tea















Team Shangri-La KL (Adli Kasi & Yam An Nie) from Malaysia was awarded for ‘The Most Innovative use of Tea’ and for creativity in integrating tea into food, beverage or an ancillary element whilst maintaining respect for tea and demonstrating unique creativity for **integrating all 30 teas in butters**, marmalades, jams and other condiments in their high tea presentation.

The infinite variety in tea is displayed as 30 different teas are incorporated into the high presentation, from start to finish.

Journey of 8 years

high tea will never be the same again



	AUSTRALIA	2011 2012 2013 2014
	CHILE	2013
	FRANCE	2015
	HONG KONG	2014
	INDONESIA	2015
	MACAU	2014
	MALAYSIA	2014
	NETHERLANDS	2013 2014
	NEW ZEALAND	2012 2013 2014
	OMAN	2014
	SINGAPORE	2012 2015
	SRI LANKA	2007 2010 2015
	THAILAND	2014
	UAE	2013 2014

Judges

The judging is conducted by WACS certified judges and tea tasters and assessed in accordance with the global chefs standards.

GLOBAL JUDGES



Bernd Uber
Australia
 Black Hat Chef &
 WACS Reference Judge

Awarded Legend of the Industry
 by FIA - Foodservice Industry
 Australia



Simon Gault
New Zealand
 Entrepreneurial Chef &
 MasterChef NZ Judge



Peter Kuruvita
Australia
 Chef, Restaurateur and Media
 Personality



Dilhan C. Fernando
 Son of Dilmah Founder,
 Director Dilmah & School of Tea

NATIONAL JUDGES



Alan Palmer
 Honorary Lifetime
 WACS Member,
 Founding Member and
 Honorary Ambassador
 of the Singapore Chefs
 Association



Bernard Ricolleau
 Maitre d'hôtel &
 Manager – "Seasons" –
 Institut de Paul Bocuse



Christophe Megel
Singapore
 Chief Executive Officer
 At-Sunrice Global Chef
 Academy



Eric Neo
Singapore
 Vice President -
 Singapore Chefs'
 Association



Fabrice Sommier
 Head sommelier of
 Georges Blanc Group



Hidde De Brabander
Netherlands
 Owner - Dreams
 of Magnolia



Chef Jammong Nirungsan
Thailand
 President - Thailand
 Chefs Association



Chef KK Yau
Malaysia
 Executive Chef - Dorsett
 Regency Hotel Kuala
 Lumpur



Malcolm Goh
Malaysia
 Culinary Executive/
 Supervising Chef -
 PRIME restaurant,
 Kuala Lumpur



Matias Palomo
Chile
 Culinary advisor & Chef



Robert Schinkel
Netherlands
Star Mixologist &
Dilmah Ambassador



Tony Khoo
Singapore
Executive Chef of
Marina Mandarin
Singapore



Uwe Micheel
Dubai
Director of Kitchens
- Radisson Blu Hotel,
Dubai Deira Creek



Vindex Tengker
Indonesia
Advisor - Association of
Culinary Professionals
Indonesia

“ I am full of passion to the degree where the cup nearly overflows and if I can pass this on to the younger generation ”

BERND UBER

Black Hat Chef & WACS Reference Judge



President of Sri Lanka
Maithripala Sirisena unveils
The Leaf and Artisan Trophy

Ranil Wickremesinghe, Prime Minister
of Sri Lanka speaking at Dilmah Real
High Tea Global Challenge

Four judges of the
Global Challenge

The Revolution happened in July 2015 when chefs, mixologists and hospitality professionals from around the world joined the Dilmah family and tea inspired judges in celebrating the metamorphosis of tea. Over 3 days tea inspired gastronomy and mixology celebrated the terroir and individuality of fine tea – a transformation that was influenced by respect for tradition in the artisanal style of tea making and the cultural and social aspects of tea. *Afternoon Tea for the 21st Century.*

Hall of fame

Australia 2011



High Tea at Yours



The Apprentice
Restaurant



Epicure



Parmelia Hilton Perth



C Grill/ Chifley Hotel



West Coast Academy of
Hospitality and Tourism



Sydney Convention and
Exhibition Centre



Brasserie Restaurant -
Stamford Plaza Hotel

Singapore 2012



Resort World Sentosa

Australia 2012



Esplanade River Suites



West Coast Academy of
Hospitality and Tourism



Rydges Hotel
Campbeltown



Sugardaddys
Confectionery



Le Cordon Bleu
Balgolah



Novotel Darling Harbour



The Tea Room at the
National Gallery of
Victoria



Epicure MCG Culinary
Centre



Stamford Plaze Brisbane



Stamford Plaza Adelaide

Dubai 2013



The Emirates
Academy of Hospitality
Management

Abu Dhabi 2013



The Westin



Yas Viceroy



St. Regis Saadiyat Island

Australia
2013



William Angliss Institute



Josephine's Fine Chocolates



Shangri-la Hotel Sydney



Stamford Plaza Brisbane



Novotel Wollongong Northbeach



Pullman Cairns International



Le Cordon Bleu, Sydney

Chile
2013



Café Turri



W Hotel

Netherlands
2013



Intercontinental Amstel Amsterdam



Chefs on Tour



Landgoed Duin & Kruidberg

New Zealand
2013



Euro Bar and Restaurant



Mudbrick Vineyard



Hippopotamus restaurant - Museum Hotel



J Ballantyne & Co Ltd

Macau
2014



WESTIN MACAU



MGM



GRAND HYATT

Hong Kong
2014



Hong Kong Cricket Club



Island Shangri-La



Kowloon Shangri-La



Hollywood Hotel

Malaysia
2014



Shangri-La Hotel - Kuala Lumpur



Dorsett Regency - Kuala Lumpur



The Datai

New Zealand
2014



The Langham, Auckland



J Ballantyne & Co Ltd



Mudbrick Vineyard

Australia
2014



Qantas Lounges by Pullman



Araliya St Kilda



William Angliss Institute



Novotel Melbourne on Collins



Stamford Grand Adelaide



Hilton Adelaide



Bloodwood



Shangri-La Hotel Sydney



Novotel Sydney Olympic Park



Quay West Suites Sydney



Peppers Convent Hunter Valley



Novotel Darling Harbour

UAE
2014



Radisson Blu Hotel Dubai Deira Creek



Shangri La Barr Al Jissah Resort and Spa - Oman

Thailand
2014



Shangri-La Hotel Bangkok



Centara Grand at Central World



Zazen Boutique Resort and Spa

Netherlands
2014



Restaurant Vermeer



Hotel Double Tree by
Hilton Amsterdam

Singapore
2015



Tess Bar & Restaurant

Indonesia
2015



Shangri-La Hotel
Surabaya



Sheraton Bali Kuta
Resort



The Dharmawangsa
Jakarta



The Royal Santrian
Luxury Beach Villas



The Trans Luxury Hotel
Bandung

France
2015



Institute Paul Bocuse

Sri Lanka
2015



Waters Edge



Cinnamon Grand
Colombo

Leaf & Artisan Trophy



The 'Leaf & Artisan' Trophy embedded with a blue topaz gemstone is deeply symbolic of the ambitions that Dilmah Founder Merrill J. Fernando and his sons had in embarking on an eight year journey to reimagine the world's tea ceremony. In striving to deliver metamorphosis that would see the 18th Century tradition transformed into a more engaging and relevant form for the 21st Century, there was as much emphasis on innovation as on honouring tradition.

The Genesis of the experience of fine tea begins with the leaf – two leaves and a bud – which are imbued with natural elements that define the appearance of tea once it is made, the colour, strength, flavour, texture, fragrance and a host of other aspects which form the appreciation of tea on eye, nose and palate. The sublime pleasure in tea across 5 senses originates in the balance and inter-relationship of over 300 different natural elements in the leaf, the composition of which is influenced by nature. It is the influence of sunlight, rainfall, humidity, wind, soil and the multitude of natural climatic and soil elements that determine whether a tea will offer light, fruity notes or a rich and robust character. It is the leaf – two leaves and a bud – that is the bearer of these unique attributes that have for centuries evoked pleasure in the aroma, appearance and taste and natural goodness in tea.

The hand symbolises the fundamental importance of the artisanal method of manufacturing tea. From the handpicking of the leaf – a demanding method which is nevertheless critical to the quality in tea as mechanisation can come only with compromise on leaf standard – the traditional method of manufacture known as the orthodox method, retains the principles of making the fresh shoots of the *Camellia sinensis* plant into tea that were crystallised by physicians in ancient China. The technique focuses on natural enzymatic oxidation that is achieved through the natural elements present in the leaf.



The teamaker therefore facilitates but does not determine quality in tea beyond the decision whether to produce green, Oolong or black tea. The variation in character of tea that is possible through changes in rolling, fermentation and firing that the teamaker can influence necessarily require the overriding compliance of nature in the form of the leaf. The orthodox method essentially nurtures what nature has already crafted in the leaf and the role of the teamaker is therefore secondary to the influence of nature. Our trophy symbolises this partnership which in ancient China was described as the influence of heaven, earth and man – heaven being wind, rainfall, sunshine, earth being the soil and man being the artisanal method of manufacture.

The blue topaz, a gemstone mined in the tea country of Sri Lanka, is placed in a silver setting in the palm of the hand that holds the leaf. It represents the precious nature of tea, an industry that has been the mainstay of the Sri Lankan economy for centuries and on which millions depend for their livelihood. The topaz in the palm forms the precious reflection of the leaf. In crafting afternoon tea for the 21st century we look to the future of the experience of tea, understanding 21st century lifestyles, desires and needs but always honouring the influence of nature. The leaf and artisan represent that influence in the apical two leaves and bud, held aloft by the hand of the artisan that respects the rhythm of nature in preparing the tender shoots of *Camellia sinensis* for our appreciation.



Dilmah tea infused fragrant refreshing towel

The Meeting of the Senses



MUSEUM ART HOTEL,
NEW ZEALAND

Laurent Loudeac & Camille Furminieux

Dilmah Global High Tea Champion

To start, SMELL our gentle chamomile diffuser to relax your senses and FEEL the chilled peppermint tea infused o'shibori to refresh you and take you into our journey. Please have a LOOK at our sober table setting to keep you focused on the most important sense today; TASTE. But firstly LISTEN to the crunchiness of the macadamia nougatine before being taken back to New Zealand, the country of the long white cloud.

To finish you will experience all 5 senses with the crêpes Suzette made in front of you and our New Zealand gift (Koha) to remember our sensorial journey. Look, Listen, Touch, Taste, Smell...

Welcome to our sensorial journey!



MUSEUM ART HOTEL, NEW ZEALAND

Laurent Loudeac & Camille Furminieux

Owned and created by a passionate art collector the Museum Art Hotel in Wellington is a treasure trove for an art lover. Their service is as fabulous as the amazing food they create.

THE MEETING OF THE SENSES

GENTLE MINTY GREEN LADY MARTINI

Paired with

CLEVEDON BUFFALO MILK FETA ESPUMA WITH
MACADAMIA NOUGATINE

.....
THE FINEST RAN WATTE

Paired with

SALMON SASHIMI 'MY WAY'

.....
THE WINTER WARMER

Paired with

LA POIRE BELLE-HÉLÈNE

.....
T-DIGESTIVE

Paired with

LA CRÊPE SUZETTE

.....
TEA INSPIRED

TEA CONSOMMÉ WITH CONFIT DUCK LEG TORTELLINI

.....
TEA INSPIRED

TEA-INFUSED STRAWBERRY MILLE FEUILLE

.....

GENTLE MINTY GREEN LADY MARTINI

Paired with CLEVEDON BUFFALO MILK FETA ESPUMA WITH MACADAMIA NOUGATINE

A combination of Dilmah's Gentle Minty Green Tea infused with fresh mint and cucumber, gin, Ch'i water and frozen cubes of Vivid Naturally Pure Green Tea.

Ingredients

- 30ml Gin
- 90ml Gentle Minty Green Tea, brewed and infused with fresh Mint Leaves and Cucumber
- A dash of Ch'i Water
- Vivid Naturally Pure Green Tea Ice Cubes*

Method

1. Add gin and the infused Gentle Minty Green Tea into a shaker full of Naturally Pure Green Tea ice cubes. Shake well. Double strain into a martini glass and add a dash of fresh Ch'i water. To serve, garnish with a cucumber slice on a stick.

**Infuse 6 spoons of Naturally Pure Green Tea and 700ml of water for 3mins. Strain into the ice tray. Let it set in the freezer for 8 hours.*

CLEVEDON BUFFALO MILK FETA ESPUMA WITH MACADAMIA NOUGATINE

A Clevedon buffalo milk feta espuma served with Macadamian Nougatine crumble and fresh cucumber.

Ingredients

- 400g Clevedon Buffalo Feta
- 160ml Organic Milk
- 160ml Organic Cream
- 2 leafs Gelatine
- 1 Cream Charger
- 3 Egg Whites
- 200g Toasted Macadamia Nuts, crumbled
- 150g Sugar
- 1 Cucumber, diced (0,3cm cubes) with skin on

Method for Feta Espuma

1. In a tall blender mix the milk and feta together and blend until smooth.
2. Soak the gelatine in cold water to soften, drain, and then melt over low heat.
3. In the meantime, in 2 different clean bowls, whisk your egg whites to stiff peaks and the cream to soft peaks.
4. Mix the gelatine with the feta/milk mix, then fold in the cream thoroughly, followed by the egg whites.
5. Pour into a syphon, close tight and add 1 cream charger.
6. Shake well and refrigerate for at least 1 hour before use.

Method for Macadamian Nougatine

1. Melt the sugar in a pot to golden brown, add the macadamia crumble and mix well. Pour onto a silicone pad or baking paper, top with another pad or baking sheet and roll as thin as you can using a rolling pin. While warm cut 10 strips (1,5cm x 6cm). Leave to cool. Cool the left overs and crumble by mortar or blender.

Assembling

Shake the espuma well and syphon it into an appropriate dish. Sprinkle the macadamia crumble on top (about a teaspoon) and arrange 5 cubes of cucumber over it. Serve with macadamia strips to be used as a spoon.





THE FINEST RAN WATTE

Paired with SALMON SASHIMI 'MY WAY'

Dilmah's vintage champagne-like single region Ceylon tea, Ran Watte, brewed to perfection.

Ingredients

- 5g Dilmah's Ran Watte Tea
- 500ml Spring Water

Method

1. Boil spring water at 100 degrees Celsius. Pour over tea and brew for 3 minutes. Strain and serve hot into a warm tea cup.

SALMON SASHIMI 'MY WAY'

Bites of fresh Ora King salmon wrapped in cucumber ribbons are topped with wasabi, soya jelly and Wakame salad to be served dressed in ginger syrup and sprinkled with crunchy sesame seeds.

Ingredients

- 1 Cucumber, peeled into ribbons
- 50g Wakame Salad
- Wasabi Paste
- Sesame Seeds, for garnish

Ingredients for Salmon

- 100gr Ora King Salmon Fillet, de-boned and skinned (only use the thickest and meatiest part of the salmon)

Method

1. Take the salmon fillet and cut 20 even cubes 1cm x 1cm x 1cm. They have to be perfect cubes.

Ingredients for Soya Jelly

- 100ml Soya Sauce
- 1/2 Garlic Clove, crushed
- 1 Shallot, sliced
- 1 slice of Fresh Ginger
- 2tbsp. Brown Sugar
- 1 Gelatine Leaf
- 100ml Water

Method

1. In a pot, sweat off the shallots, garlic and ginger, add the brown sugar and cook until caramelised.
2. Add soya sauce. Bring to a simmer, take off heat and let it infuse for 5 minutes.
3. Soak the gelatine leaf in cold water, drain the excess water and put into a container.
4. Pour the infused soya sauce on top of the gelatine through a fine sieve.
5. Pour the soya/gelatine mix onto a tray (it has to be 3mm thick) and keep in a refrigerator to set.
6. Once set, take the jelly tray out of the fridge and cut 10 squares (1cm x 1cm). Set aside on baking paper and keep under refrigeration.

Ingredients for Ginger Syrup

- 100ml Water
- 100g Caster Sugar
- 3 slices Fresh Ginger

Method

- In a pot bring all 3 ingredients to a boil. Cook until you obtain the right consistency.* Put in a small squeeze bottle and keep aside. Do not refrigerate. Remember that the syrup will get thicker as it gets colder. Don't over reduce it or it will set hard once cold.

**You can check the consistency of the syrup by having a plate in the fridge and pouring some of the syrup on the cold plate. It will set straight away, if the consistency is right.*

Assembling

Trim the cucumber ribbons so that they fit perfectly around the salmon. On top of each salmon cube (serve 2 per person) put a little dollop of wasabi paste. Keep the soya jelly squares on top of this and wrap the cucumber ribbon around it, making sure it is nice and tight. Put each cube of salmon on a Chinese spoon and add a small amount of Wakame salad on top of each cube. Drizzle with ginger syrup, sprinkle sesame seeds on top and serve.

THE WINTER WARMER

Paired with LA POIRE BELLE-HÉLÈNE

Dilmah's Meda Watte Single Region Ceylon Tea Mulled with spiced syrup and blackcurrant syrup in a warming cuppa comfort.

Ingredients for Spiced Syrup

- 3 cups of Water
- 6 Cinnamon Sticks
- 18 Whole Cloves
- 4 Star Anise
- 12 Allspice Berries
- 12 Black Peppercorns
- ¼ teaspoon Red Chilli Flakes
- 3 cups Sugar

Method

1. Bring water to boil in a small pan and add the spices. Bring it to boil for 3 mins, add sugar and allow to simmer for 10 mins. Strain out the spices before use.

Ingredients for Blackcurrant Syrup

- 1 cup Water
- 1 cup fresh Blackcurrant, washed
- 1/2 cup Granulated Sugar

Method

1. Add blackcurrants into a pot, pour in sugar and water and mix well. Set the heat on medium, cover and cook for 5 mins, then reduce the heat to low and simmer for 10 mins, until all the juices run. Remove from heat and let cool. Pass through a fine sieve into a container. Cover and keep for later use.

Ingredients for Mulled Tea

- 400ml Meda Watte Tea, brewed
- 30ml Plum Juice
- 1/2 Cinnamon Stick
- 1 Dry Mushroom

- Black Pepper
- 10 Cloves
- 10ml Blackcurrant Syrup
- 30ml Spiced Syrup

Method

1. Place all the ingredients in a pot. Bring to a boil. Reduce heat and leave at a simmer. Cook until the liquid reduces by about half. Strain into a container and let it infuse for 3 days. To serve, warm the mulled tea in a pot and pour into a glass. Decorate with a cinnamon stick.





LA POIRE BELLE-HÉLÈNE

Paired with THE WINTER WARMER

Poached Pears filled with vanilla crème pâtissière is served bathed in spicy chocolate sauce and accompanied by frozen dried plums.

Ingredients for Poached Pears

- 10 Baby Poached Pears, canned
- 400ml Poached Pear Syrup
- 200ml Water
- 4tbsp. Plum Juice
- 1 Clove
- 1 Cinnamon Stick
- 1 Vanilla Pod
- 2tbsp Meda Watte Tea

Method

1. In a pot put all the ingredients apart from the pears and bring to a simmer. Turn off and infuse for 10/15 mins.
2. In the meantime, using a parisienne, scoop and empty the inside of the pears from the bottom without breaking them.
3. Pass the infusion through a sieve into another pot, add the pears and simmer slowly for 1 hour.
4. Turn off the heat and let them cool down in the liquid.

Ingredients for Vanilla Crème Pâtissière

- 100ml Organic Milk
- 1 Free-range Egg Yolk
- 40g Sugar
- 15g Custard Powder
- 10g Organic Butter
- 1 vanilla pod, split in $\frac{1}{2}$

Method

1. Scrape the seeds of the vanilla pod with a small knife and add to a small pot. Mix the vanilla with milk and, over low heat, bring to a boil.
2. In a bowl, whisk vigorously the egg yolk, sugar

and custard powder.

3. Through a sieve, pour the milk on top of the egg and custard mixture, whisking constantly.
4. Put the entire mixture into a clean pot and bring to a boil. Cook for 2 minutes or until the starch is cooked and has thickened.
5. Take off heat, add the butter, mix well and put back in a clean bowl, cover with cling wrap and refrigerate.
6. Before use, take the vanilla crème pâtissière out of the fridge and, with an electric whisk, beat for 1 minute to lighten up and put into a piping bag fitted with a small nozzle.

Ingredients for Chocolate Sauce

- 100ml Organic Cream
- 50g Dark Chocolate (72%), chopped
- 2 Cloves
- 5 Peppercorns
- 1/2 Cinnamon Stick

Method

1. Bring cream, cloves, cinnamon and peppercorns to a boil and let infuse. Add chocolate into a separate bowl and pass the cream through a sieve on top of the chocolate. Mix well and pour into a jug. Keep warm.

Assembling

Take each pear out of the poaching liquor, drain and pipe the vanilla cream inside. Using a brush, brush some of the chocolate sauce on a platter in a straight line. Put the pear at one end of the brushed chocolate and position some crunchy pieces of frozen plums along the chocolate path using the vanilla cream. Pour the chocolate sauce on top of each pear and serve.

t-DIGESTIVE

Paired with LA CRÊPE SUZETTE

Silver Jubilee Almond infused Ceylon Pekoe tea is brewed together with New Zealand Manuka honey and shaken with fresh lime and pineapple juice, Orgeat Syrup and Mandarin and Marzipan Pekoe Tea and saffron ice cubes.

Ingredients for Orgeat Syrup

- 1kg Caster Sugar
- 90g Almond Powder
- 100g Whole Blanched Almond, crushed
- Orange Flower Water and Rose Water

Method

1. Put the sugar in a pan, add the almond powder and the whole almond and bring to a boil. Rest for 12 hours. The following day, filter your syrup and add a drop of Orange flower water and Rose water to it.

Ingredients for The Mocktail

- 60ml Almond infused Ceylon Pekoe, brewed with New Zealand Manuka Honey
- 30ml Fresh Pineapple Juice
- 15ml Orgeat Syrup
- 10ml Fresh Lime Juice
- Silver Jubilee Mandarin and Marzipan Pekoe Tea and Terrezza Saffron Ice Cubes*

Method

1. Into a shaker full of tea and saffron ice cubes, add the lime and pineapple juices, the Orgeat syrup and the infused Almond Pekoe Tea with Manuka honey. Shake well. Garnish the rim of a digestive glass with saffron infused sugar, add one cube of tea and saffron ice into it and strain the shaken contents into the glass. Serve chilled.

* *Infuse 6 spoons of Mandarin and Marzipan Tea in 700ml of water for 4mins. Strain into the ice tray and add 1 Terrezza saffron thread (100% New Zealand Saffron) to each ice cube. Let it set in the freezer for 8 hours.*

LA CRÊPE SUZETTE

A traditional crepe dish served in its original delicious form coated in a sweet, citrusy Suzette sauce and flambéed in Grand Marnier or Cointreau.

Ingredients for Crêpes

- 200g Sieved Organic Flour
- 1tbsp. Sugar
- 1 pinch of Salt
- 260ml Organic Milk
- 3 Eggs
- 1 ½tbsp. Melted Butter
- 1/4 Orange Peel, grated (keep orange for sauce)

Method

1. In a bowl put flour, sugar and salt together, add the egg and milk and whisk well to avoid any lumps (if lumps occur, pass through a sieve or chinois).
2. To this, add the melted butter and grated orange skin. Let it set in the fridge for at least 2 hours.
3. Heat a pan and slightly butter the pan, then pour a small ladle of the crêpe mix and swirl the pan around so that the crêpe mix covers the bottom of the pan very thinly (in most cases the first crêpe is a try).
4. Then, repeat the process 10 times. Pile the crêpes on top of each other so they don't dry. Keep aside.

Ingredients for Sauce Suzette

- 150ml Orange Juice (from 3-4 medium oranges)
- 1 Small Lemon, rind grated and juiced
- 1tbsp. Caster Sugar
- 3tbsp. Grand Marnier or Cointreau
- 50g Unsalted Organic Butter

Method

1. In a heated pan melt the sugar until golden brown, then add the lemon and butter and, as soon as it is melted, pour the orange juice in. Reduce until you obtain a nice thick sauce.



Assembling

Add the crêpe, into the sauce and flip them over so that they are well coated. Add the Grand Marnier or Cointreau, heat up the pan and then flambé. Serve straight away on plates with the sauce.



TEA CONSOMMÉ WITH CONFIT DUCK LEG TORTELLINI

Confit duck leg tortellini, cooked in tea, is served with a delectable Silver Jubilee Ceylon Ginger, Honey and Mint Tea consommé topped with fresh mint tips.

Ingredients for Tea Consommé

- 5L Duck Stock
- 2 large Onions, peeled and chopped
- 6 Garlic Cloves, crushed
- 1 Red Chilli, chopped
- 100g Fresh Ginger, sliced
- 5tbsp. Honey
- 60g Silver Jubilee Ceylon Ginger, Honey and Mint Tea
- 1tbsp. Canola Oil

Method

1. In a pot sweat off the onion, garlic, ginger and chilli in oil for 5 mins. Add the honey and cook for 5 more mins without over caramelising or burning the honey. Add the duck stock, bring to a boil and simmer until it reduces by $\frac{1}{2}$. Skim the top of the stock frequently. Once reduced, pass through a fine sieve and let cool.

Ingredients for Clarification

- 1kg Egg Whites
- 2 Lemon Rinds
- 1 Chopped Lemon
- 2tbsp. Silver Jubilee Ceylon Ginger, Honey and Mint Tea
- 2 slices Fresh Ginger
- 5 large Fresh Mint Tea Leaves
- $\frac{1}{2}$ Chilli, sliced

Method

1. In a bowl, mix all the ingredients together. Pour the cooled consommé into a pot and add the egg white mixture. Cook on low heat, stirring constantly so that it doesn't catch at the bottom, until the 'raft' comes up to the surface. Turn off the heat and pass through a very fine cloth to catch all impurities.

Ingredients for Confit Duck Leg Tortellini

- 3 Duck Legs
- Duck Fat, to cover
- 1tbsp. Rock Salt
- $\frac{1}{2}$ tbsp. Cracked Pepper
- 30 Wonton Wrappers

Method

1. Mix salt and pepper together, then rub the legs with it and marinate for 1hour.
2. Wash off the legs and pat them dry. Put the legs on a tray, cover with duck fat and cook in oven at 150°C for 2 - 2 $\frac{1}{2}$ hours or until meat falls off the bone.
3. Cool down and take the meat of the bone. Shred and season to taste.
4. Take 30 round wonton wrappers and spoon duck leg mix onto each of them.
5. Wet the outer rim with water and fold into $\frac{1}{2}$ moon and then fold again to obtain a tortellini shape.
6. Repeat until all 30 are done. Keep aside refrigerated.

Assembling

Brew 2 litres of the Silver Jubilee Ceylon, Ginger, Honey and Mint Tea for 4 minutes. Pass through a fine sieve into a pot. Bring to a boil and cook the tortellini in it for about 2 minutes or until the dough is cooked. Drain and place on a serving dish. Pour the hot consommé on top, garnish with a mint tips and serve straight away.

TEA-INFUSED STRAWBERRY MILLE FEUILLE

Mille Feuille filled with Silver Jubilee Ceylon Strawberry Tea infused crème pâtissière is served with strawberry tea syrup and freeze dried strawberry crumble.

Ingredients for Pastry

- 3 Butter Puff Pastry Sheets, (60cm x 50cm each) 0.4cm thick
- 6tbsp. Icing Sugar
- 2 Eggs and 1tsp. Milk, beaten together for egg wash

Method

1. Line baking tray with baking paper, put the pastry down and using a fork or a pastry roller poke holes all over the pastry, brush with the egg wash, cover with another baking paper and put another baking tray on top.
2. Cook in 180°C preheated oven for about 20 to 30 minutes or until pastry is cooked and golden brown.
3. Take tray and top baking paper off, using a fine sieve sprinkle icing sugar evenly on top of all pastry sheets and bake for another 5 minutes or until nicely caramelised but not burnt.

Ingredients for Tea Syrup

- 50ml Water
- 50gr Sugar
- 1tsp. Silver Jubilee Ceylon Strawberry Tea

Method

1. Bring sugar and water to a boil and infuse the tea for about 10 minutes. Then, reduce until the right syrupy consistency is obtained. Pass through a fine sieve into a small bottle with a nozzle top and keep aside.

Ingredients for Strawberry Crème Pâtissière

- 500ml Organic Milk
- 3tbsp. Silver Jubilee Ceylon Strawberry Tea
- 6 Free-range Egg Yolks
- 180g Sugar
- 60g Custard Powder
- 60g Organic Butter

Method

1. Bring milk with tea to a simmer, turn heat off and let it infuse for 10 minutes.
2. In the meantime, whisk the egg yolks, sugar and custard powder together.
3. Through a sieve pour the infused milk on top of the egg and custard mixture and mix well.
4. Pour into a clean pot and bring to a boil whisking continuously. Boil for about 2 minutes to cook off the starch in the custard powder.
5. Once cooked and thickened, add the butter and whisk well to incorporate.
6. Put mixture into a kitchen bowl and cover with cling wrap, making sure it's touching the crème pâtissière, to avoid skin forming on top.
7. Refrigerate for 2 hours or until cooled down.
8. Before use, place the cold pâtissière in a mixing bowl with the whisk attachment and beat for about a minute to lighten it up. Place into a piping bag fitted with a nozzle.

Assembling

Trim evenly all sides of the pastry with a sharp bread knife. Cut 10 rectangles 5cm x3cm per sheet. On 20 of them pipe the crème pâtissière (3 dots by 5 dots or more depending on the size of the nozzle). To build the Mille Feuille, put 2 pastry sheets with cream on top of each other and top with third one, so that the cream faces the bottom. Serve the Mille Feuille on a dessert plate and put 3 large drops of syrup next to it. Crumble freeze dried strawberry on top of the pastry and serve.





A depiction of Hong Kong culture

Home in time for tea, Handover 1997



THE HONG KONG CRICKET CLUB

Jason Chan Yee Chiu & Ho Wing Hong

1st Overall Winner

Hong Kong's territory was acquired from three separate treaties:

The 'Treaty of Nanking in 1842', the 'Treaty of Beijing in 1860', and 'The Convention for the Extension of Hong Kong Territory in 1898', which gave the UK the control of Hong Kong Island, Kowloon and the New Territories respectively. The control on the New Territories was a 99-year lease.

Prime Ministers of the People's Republic of China and the United Kingdom met on 19 December 1984 in Beijing to sign a declaration. The declaration stated that from 1 July 1997 the government of the United Kingdom would transfer sovereignty of Hong Kong to China.

The handover ceremony was held on the night of 30 June 1997. The principal British guest was Charles, Prince of Wales, who read a farewell speech on behalf of the Queen. Tony Blair and the departing Governor Chris Patten were also in attendance. Representing China were the President of China, Jiang Zemin and Tung Chee-hwa, the first Chief Executive of the Hong Kong Special Administrative Region of the People's Republic of China.

The Judge's Award - **Bernd Uber**



THE HONG KONG CRICKET CLUB

Jason Chan Yee Chiu & Ho Wing Hong

The Hong Kong Cricket Club, founded in 1851, is the oldest cricket club in Asia. The Club has provided cricket, sports and recreational activities to members and the wider community for over 160 years.

HOME IN TIME FOR TEA, HANDOVER 1997

A DECLARATION OF JASMINE GREEN TEA CHAMPAGNE

Paired with

PATTEN'S INDULGENT PRAWNS

.....

A TRADITIONAL HOME COMING

Paired with

DIM SUM PEKING DUCK TARTLET

.....

DONG LAI CHA

Paired with

S.W.19

.....

NUWARA ELIYA AFTERNOON TEA

Paired with

APPLE WELSH CAKES

.....

TEA INSPIRED

GAI SI FENPI

.....

TEA INSPIRED

EARL OF CHOCOLATE

.....

A DECLARATION OF JASMINE GREEN TEA CHAMPAGNE

Paired with PATTEN'S INDULGENT PRAWNS

A celebration of Fragrant Jasmine Tea combined with Champagne, orange juice and the versatility of tea.

Ingredients

- 120ml Champagne
- 30ml Fresh Orange Juice
- 10 ml Fragrant Jasmine Syrup*
- 1 tbsp. Fragrant Jasmine Tea Foam**
- 2 tbsp. Fragrant Jasmine Leaf Powder

**Brew 10ml Fragrant Jasmine Tea, 300g White Sugar and 5ml Fresh Lemon Juice in 250ml Spring Water (60°C Temperature) for 15 - 20 minutes.*

***Whisk together 10ml Fragrant Jasmine Tea, 5ml Fresh Lemon Juice and 5g Proeppsuma (Cold) together.*

Method

1. Stir first 3 ingredients together.
2. When settled, pour into a Champagne flute.
3. Place the fragrant jasmine foam atop the beverage and sprinkle fragrant jasmine leaf powder on top.

PATTEN'S INDULGENT PRAWNS

A royal salad made of King Prawns, avocado and sugar cured tomato, all dressed in Marie rose sauce and black caviar.

Ingredients

- 3 pcs King Prawns, chopped
- 1 tbsp. Avocado, diced
- 1 tbsp. Sugar Cured Tomato (see Directions)
- 1 tbsp. Marie Roe Sauce
- Drop of Lemon Oil
- Handful Butter Lettuce
- Salt and Pepper to taste
- 1 tbsp. Black Caviar
- Pinch of Rocket Cress

Method

1. Poach prawns for 2 minutes in salted water, cool in iced water, drain and refrigerate.
2. Quarter tomatoes, sprinkle with sugar and leave for 24 hours.
3. Thinly slice the butter lettuce.
4. Place lettuce in the bottom of the dish.
5. Toss the avocado, tomato, prawns with lemon oil, salt and pepper.
6. Place carefully on top of the lettuce, dress with Marie rose sauce and caviar.



**FRAGRANT
JASMINE GREEN TEA**

*A light tea made with night
blooming jasmine petals*



100g (3.5oz)
100% Pure Tea Leaves



A TRADITIONAL HOME COMING

Paired with DIM SUM PEKING DUCK TARTLET

A brew of Ceylon Rose and Mint Tea with the essence of dried red dates, figs, goji and longans.

Ingredients

- 120ml Ceylon Rose and Mint Tea
- 40ml Assorted Dried Fruit Syrup*

**Brew 40g Dried Red Dates, 50g Dried Longans, 80g Dried Figs, 20g Dried Goji in 1500ml Spring Water for 45 - 50 minutes.*

Method

1. Rinse a Chinese tea cup with hot water.
2. Add the assorted dried fruit syrup into the hot tea cup.
3. Pour in Ceylon Rose and Mint Tea, stir well together.
4. Garnish with red dates, dried figs, dried longans and goji.

DIM SUM PEKING DUCK TARTLET

Tender duck confit filled pastries topped with julienne of scallions, served with a balsamic, soy and agar agar gel.

Ingredients For Balsamic Soy Gel

- 150g Balsamic Vinegar
- 60g Soy Sauce
- 3g Agar Agar

Method

1. Mix all ingredients together and leave overnight.

Ingredients

- 2 Duck Legs (confit)*
- Ready to use Puff Pastry
- 2 pcs Star Anise
- Pinch of Ginger Powder
- 270ml Olive Oil

- 12 Eggs
- 500ml Fresh Cream
- 3 tbsp. Soy Sauce
- 1 tbsp. Sesame Oil
- 1g Chives
- Pepper to taste

**This ancient preservation method has three parts: First you marinate the meat in herbs and spices, cure the duck legs in salt (drawing out the water in which micro-organisms can live), then you slowly cook them in fat, and finally you store them fully covered in the cooking fat so air can't get in.*

Method

1. Place the duck, star anise, ginger and olive oil together.
2. Make sure the duck is covered with the oil, slow cook for 5 hours and leave to cool overnight.
3. Roll out the puff pastry thinly and place into the moulds, leave in fridge for 15 minutes.
4. Whisk eggs, cream, soy sauce, pepper and sesame oil together, leave aside.
5. Shred the duck and mix with the chives, place into the moulds just covering the top.
6. Place the egg mixture and bake for 15 minutes, serve with the soy balsamic dressing and chopped scallions.

DONG LAI CHA

Paired with S.W.19

Representing a blend of cultures, this concoction is an amalgamation of Yata Watte Tea, fresh milk, coconut and a spice infused syrup.

Ingredients

- 150ml Yata Watte Tea
- 20ml Fresh Milk
- 15ml Coconut Milk
- 35ml Spices Syrup*

**Brew 30g Cinnamon, 9g Cloves, 6g Nutmeg, 35g Fresh Ginger, 3g whole Black Peppercorns and 1 Slice of Orange in 1500ml Spring Water for 45 - 50 minutes. Strain and cool.*

Method

1. Add fresh milk, coconut milk and spice syrup into the brewed Yata Watte and transfer into an ice-filled shaker. Shake well.
2. Pour the mixture into a chilled mug and serve immediately.

S.W.19

Strawberries ruffled and dusted with cinnamon powder and black pepper served with fresh clotted cream.

Ingredients

- 200g Fresh Strawberries
- Black Pepper to taste
- Fresh Cinnamon to taste
- Sugar to taste
- 1 tbsp. Freshly Whipped Cream

Method

1. Cut the strawberries in half and place in a bowl.
2. Sprinkle with sugar and a generous amount of black pepper and freshly grated cinnamon. Allow to soak for 20 mins.
3. Place in the serving dish carefully adding the juice from the bottom of the bowl.
4. Freshly grate more black pepper and cinnamon and finish with a spoonful of fresh cream.





NUWARA ELIYA
AFTERNOON TEA

NUWARA ELIYA AFTERNOON TEA

Paired with APPLE WELSH CAKES

The perfect brew of Ceylon's finest tea.

Ingredients

- 2g Nuwara Eliya Afternoon Tea Leaves
- 200ml Spring Water (98°C Temperature)

Method

1. Rinse the tea pot with hot water before adding the Nuwara Eliya Afternoon tea leaves.
2. Follow by pouring hot water into the pot.
3. Stir in the tea leaves and let the tea brew for 4 minutes.
4. Stir the tea leaves again to ensure maximum flavour and aroma are extracted.
5. Rinse the tea cup before pouring in the Nuwara Eliya Afternoon tea.
6. Serve immediately.

Method

1. Gently mix the flour and butter with hands until a crumb like texture forms.
2. Add the milk, diced apple, raisins and egg. Mix well, roll into a ball and leave in the fridge for 15 mins.
3. Later, gently roll out the mixture to a 15mm thickness, cut into circles around 40mm in diameter.
4. Grease a flat griddle pan or heavy frying pan and place over a medium heat.
5. Cook the Welsh cakes in batches and cook gently until golden brown.
6. Sprinkle with sugar and serve immediately with lemon curd (made by mixing the juice of lemons, sugar and Agar Agar in a bowl over simmering water and chilled).

APPLE WELSH CAKES

Soft and moist discs of Welsh cake with green apples, sprinkled with sugar and served with a side of lemon curd.

Ingredients for Cake

- 250g Cake Flour
- 125g Butter
- 75g Sugar
- 50g Raisins
- 1 Whole Egg
- 1 Green Apple, diced
- 5 tbsp. Milk

Ingredients for Lemon Curd

- Whole Lemons
- 200g Sugar
- 2g Agar Agar



THE PERFECT CUPPA RAN WATTE

An ideal cup of Ceylon Black Tea brewed hot in fresh spring water.

Ingredients

- 2g Ran Watte Tea Leaves
- 200 ml Spring Water (98°C Temperature)

Method

1. Rinse the tea pot with hot water before adding the Ran Watte tea leaves. Follow by pouring hot water into the pot.
2. Stir in the tea leaves and let it brew for 5 minutes. Stir the tea leaves again to ensure maximum flavour and aroma are extracted.

3. Rinse the tea cup before pouring in the Ran Watte tea. Serve immediately.



GAI SI FENPI

Almond tea infused chicken served with bean jelly noodles and julienne of cucumber, tossed in Chinese pear sour-sauce and ginger oolong honey.

Ingredients

- 2 Chicken Legs
- 8g Almond Tea
- 9g Oolong Ginger Tea
- 2 Chinese Pears
- 20ml White Balsamic Vinegar
- 1g Dried Chilli
- 100ml Organic Bee Honey
- 3g Cucumber, julienned
- 56g Bean Jelly Noodle

Method

1. Make a strong brew of almond tea and leave to cool.
2. Place the chicken in the tea, bring to a boil and simmer for 4 minutes.
3. Leave to cool and soak in the tea for 24 hours. Slice and then soak again for another 12 hours.
4. Soak the Bean noodle in hot water for 5 minutes, slice into thin strips.
5. Blend the Chinese pear. Add the chilli and white balsamic to taste.
6. To assemble – toss the bean noodles in the dressing and place in the bottom of a teacup, next place the julienne of cucumber.
7. Toss the thinly sliced chicken in the oolong honey and sit on top the cucumber, drizzle with extra honey and serve.



EARL OF CHOCOLATE

Layered earl grey chocolate mousse, chocolate brownies and sour cherries sprinkled with minty cocoa.

Ingredients

- Sour Cherries
- Peppermint-infused Cocoa Powder

Ingredients for Earl Grey Mousse

- 90g Milk
- 90g Cream
- 15g Earl Grey Tea
- 30g Egg Yolks
- 45g Sugar
- 5g Gelatine Leaves
- 145g Whipping Cream

Ingredients for Chocolate Brownie

- 240g Butter
- 240g Sugar
- 190g Egg
- 90g Cake Flour
- 280g Chocolate, melted

Method

1. For the mousse - Heat the milk and cream – and infuse with the tea; when cooling add the egg slowly and allow the mixture to thicken slightly, leave to cool. When cold add the rest of the gelatine and allow to set.
2. For the brownie - Cream together the sugar and butter till white and fluffy. Slowly add the eggs and fold in the rest of the ingredients. Spread thinly onto a baking sheet and bake for 10mins.
3. Layer the cup with the mousse and brownie followed by sour cherries until the cup is 2/3 full. Sprinkle with peppermint cocoa powder and serve cold.



EARL GREY BEER

ESTABLISHED 2004

The identifying seal of this ceremony

La Once Chilean



CAFÉ TURRI, CHILE

Cristian Gomez & Catalina Venegas

2nd Overall Winner 🏆

‘Once’ is a culinary ritual that has been present in Chile since the 18th Century and consisted of a snack that was eaten before lunch, but later was related to the custom of taking tea, along with a variety of snacks, at 5:00 p.m.

Tea became the centre of a tradition that extended along the length of the country and became synonymous with family gatherings, with friends and visitors around the table, and with a display of flavours and culinary knowledge typical to each region.

The identifying seal of this ceremony is the combination of tea with various salty and sweet dishes, placed together on the table; diversified by the culinary traditions of each region. In the north, tea made with the ‘Louisa’ herb, served with bread filled with olives, and pastries from the area, are the delight of an evening on the beach; in the south, tea with kneaded bread, butter, cheeses, jams, and sweets will be savoured on cold and rainy days in the countryside and in the mountains. Each corner of Chile enjoys ‘once’ time with water boiling in the teakettle, guests being welcomed at the door with flowing conversation, and warm companionship.

The Judge’s Award - **Simon Gault**



CAFÉ TURRI, CHILE

Cristian Gomez & Catalina Venegas

Located in the charming Valparaíso in Chile, where colourful houses cling on to the mountain slopes and intricate landscapes filled with stairways and streets lead to wonderful lookouts, Café Turri serves up some amazing food in a celebration of true Chilean flavours.

LA ONCE CHILEAN

NUWARA ELIYA AFTERNOON TEA
.....

YATA WATTE SOPAIPILLAS PASADAS

Paired with

MEMBRILLOS WITH MURTA
.....

CEYLON ORIGINAL BREAKFAST TEA COMBINED WITH A
FRUTAL INFUSION

Paired with

BAKED BEEF EMPANADAS
.....

FRIED SEAFOOD EMPANADAS
.....

PAN AMASADO WITH MALAYA AND AVOCADO

CREAM CHAI

HOMEMADE PORK HAM
.....

MINT, LEMON AND PAPAYA INFUSED ICED GREEN TEA

Paired with

COLEGIAL
.....

ALMOND INFUSED CEYLON PEKOE HAM

Paired with

EARL GREY BEER
.....

YATA WATTE TEA

Paired with MEMBRILLOS WITH MURTA

Tea made using the mountain waters of the Andes. The Andes water source is the largest natural water stream flowing from the foothills of the Andes Mountains into the Colico Lake in Chile.

Ingredients

- 220ml Andes Spring Water
- 2.9g Yata Watte Tea

Method

1. Boil water to 100°C.
2. Pour freshly boiled water directly on to the tea.
3. Stir and steep for 4-5 minutes.
4. Stir once more and strain the tea. Serve.

5. Pour mixture into the canning jars, placing the lid on it as soon as possible. After 24 hours, check to see if the lid is sealed. If it is, it will not flex up and down when the centre is pressed.

MEMBRILLOS WITH MURTA

A typical dessert made with seasonal fruit and by boiling quince with sugar and murta.

Ingredients

- 8 Quinces
- 500g Murta
- 2kg Sugar
- 4l Water
- 4 Canning Jars

Method

1. Prepare syrup by combining sugar and water for light syrup in a stainless steel saucepan. Bring to a boil over medium-high heat, stirring until sugar is dissolved.
2. Reduce heat to low and keep warm until needed, taking care not to boil down. You may also add a cinnamon stick or star anise if you like.
3. Peel the quinces, remove the seeds and slice into quarters for better fit. Wash and drain the murta.
4. Combine quinces, murta and syrup in a large stainless steel saucepan. Bring to a boil over medium-high heat. Reduce heat to medium-low and boil gently for 25 minutes, until heated through.





CEYLON ORIGINAL BREAKFAST TEA COMBINED WITH A FRUTAL INFUSION

Paired with BAKED BEEF EMPANADAS

Homemade infusion sweetened with Chilean palm honey.

Ingredients

- 125ml Spring water
- 1.6g Ceylon Original Breakfast Tea
- 1.6g Frutal Infusion
- 1 tbsp. Chilean Palm Honey

Method

1. Boil water to 100°C.
2. Pour freshly boiled water directly on to the tea and infusion.
3. Stir and steep for 4-5 minutes.
4. Stir once more and strain the tea. Sweeten with palm honey and serve.

Ingredients for Dough

- 250g All-purpose Flour.
- 42g Lard.
- 5g Salt.
- 125cc Water.

Method

1. In a bowl mix the flour with warm water, salt and lard. Stir and knead until all ingredients are mixed well.
2. Make the dough into a ball and wrap in plastic wrap. Let stand in refrigerator for 1 hour.
3. Transfer dough to floured flat surface and stretch it with the roller until 5mm thick
4. Cut the dough into circles (you can use a saucer).
5. Fill in the circles of dough with one or two tablespoons of Pino (filling). Brush edge of dough with beaten egg and close by pressing with your fingers.
6. Bake for 10 minutes.

BAKED BEEF EMPANADAS

A classic empanada filled with a mixture of beef, onion, raisins, black olives, and hard-boiled egg.

Ingredients for filling

- 200g Ground Beef
- 200g Onions, diced
- 1 tbsp. Ground Cumin
- ½ tbsp. Dried Oregano
- ½ tbsp. Merken
- ½ tbsp. Salt
- 1 tbsp. Vegetable Oil
- 3 Hard-boiled Eggs, sliced
- 15 Black Olives
- 20 Seedless Raisins

Method

1. In a skillet, heat oil over medium heat and sauté the onion for a few minutes.
2. Add other ingredients, except eggs, and stir well until beef is cooked through.
3. Add sliced eggs and stir once again and set aside for a few minutes.

EARL GREY BEER

Paired with ALMOND INFUSED CEYLON PEKOE HAM

Artisan beer, a centuries-old brew infused with aromatic Earl Grey Tea. The brewery prides itself on using entirely natural ingredients and using traditional production methods. Beer in Chile dates back to the mid-19th century. Since then, beer has become an important part of Chilean life and can be found in abundance at social gatherings, but in recent years the country has experienced a booming demand for craft or artisan beers. In response, several new microbreweries have opened throughout the country, introducing local beer lovers to an impressive range of new tastes.

Ingredients

- 10 kls. Of mix malts :
- Pilsen 90%
- Cristal 5%
- Rubi 5%
- Chocolate 1%
- Hops 60g.
- Aromatic Earl grey tea 200g.
- Beer yeast 20g.
- Spring water 20L

Method

1. The liquid obtained from maceration (softening) is boiled during 90 minutes, adding, in various moments, quantities of Lupulo (hops) until the desired bitter taste is achieved.
2. At 10 minutes before the boiling is done (minute 80), the AROMATIC EARL GREY TEA is added. After the final 10 minutes, the fire is turned off and the re-circling is done for 20 minutes till the temperature goes down to 80°C (176 F) and then the liquid will be transferred to the fermenting deposits, adding the yeast and closing hermetically during all the fermenting process that will last 7 to 10 days, approximately.
3. The temperature of fermentation will be 20°C (68 F) as stable (steady).

ALMOND INFUSED CEYLON PEKOE HAM

Pork ham is a must have in every 'Once' in Chile and this particular ham is marinated and glazed in tea, and served with fresh bread.

Ingredients

- 500g Pork Leg Ham
- 2g Cured Salt (per kilo)
- 20g Regular Salt (per kilo)
- 4g Almond Infused Ceylon Pekoe (per kilo)
- 1 Syringe
- 200cc Mineral water (per kilo)

Method

1. Weigh the pork piece. Place it in a large container.
2. Infuse the tea, dissolve the cured salt and regular salt in water and inject the ham.
3. Cook the pork to an internal temperature of 75 C° - the combination of the chemical brine and the cooking will kill off bacteria and make a ham.

Ingredients for Glaze

- 100g Sugar
- 5g Almond Infused Ceylon Pekoe

Method

1. Make a caramel and add the tea, already infused.
2. Use a basting brush or a spoon, and glaze the ham completely.
3. Bake until the glaze begins to turn brown and shiny. This indicates that the glaze has caramelised and the flavour has taken on a nutty, caramel flavour.





MINT, LEMON AND PAPAYA INFUSED ICED GREEN TEA

Paired with COLEGIAL

A refreshing iced green tea, flavoured with frozen papayas, lemon and fresh mint leaves.

Ingredients

- 300ml Spring Water
- 4.5g Gentle Minty Green Tea
- 1 Chilean Papaya
- Fresh Mint Leaves
- 1 stick Lemon Grass
- 1 Lemon
- 1 Tbsp. Powdered Sugar

Method

1. Boil water to 100°C.
2. Pour freshly boiled water directly on to the tea and infuse with sliced papaya, mint leaves, crushed lemon grass and sliced lemon.
3. Stir and steep for 4-5 minutes.
4. Stir once more and strain the tea. Let cool. Sweeten with powdered sugar and serve chilled.

Method

1. Boil milk with the vanilla stick to infuse it, and then cool it.
2. Leave the raisins and dry apples to soak in Pisco for 1 hour.
3. In a large mixing bowl add the bread chunks, the milk, condensed milk, nutmeg and cinnamon powder.
4. Let sit around 2 hours. Mix the eggs, and add the dry apples and raisins to the mix.
5. Pour the ingredients into the baking pan containing the caramel. Previously made with the walnuts.
6. Bake in a preheated oven for 30 minutes or until set. Let bread pudding cool, and wait until next day to enjoy.

COLEGIAL

This traditional bread pudding rescues a long tradition of recycled old bread (usually leftovers) and is made flavourful with dry apples and corinto raisins.

Ingredients

- 6 Eggs
- 150g Sugar
- 1 stick Vanilla
- 1 tsp. Cinnamon
- 1 tsp. Nutmeg
- 1l Milk
- 1 can Condensed Milk
- 50g Raisins
- 30g Dried Apples
- 50g Walnut
- 300g Stale Bread
- 100ml Pisco
- 50g Corinth Raisins

CREAM CHAI

Inspired by traditional Indian Chai and Suspiro de Limeña, this dessert brings together a collaboration of flavours and textures that will send your senses into both continents.

Ingredients

- 3g Cloves
- 5g Cardamom
- 5g Black Peppercorns
- 5g Ginger Powder
- 5g Cinnamon Sticks
- 5g Star Anise
- 200ml Condensed Milk
- 400ml Evaporated Milk
- 350ml Regular Milk
- 3 Egg Yolks
- 21g Corn-starch
- 16g Ceylon original Breakfast Tea

Method

1. Boil all spices with regular milk in a saucepan, let it simmer for five minutes. Remove from heat and add tea. Let it steep 4 to 5 minutes, and strain.
2. Whisk together the condensed milk and evaporated milk, add a little bit of the chai to the saucepan.
3. Then place over medium-low heat and gently cook until the mixture thickens, add the corn-starch dissolved in some chai, and boil, stirring constantly until creamy and thick.
4. Add the well mixed egg yolks and whisk.
5. Allow the mixture to cool. Add mini meringues on top and dust with a dash of cinnamon powder when serving.





Silver Jubilee variant: Apple Pie & Vanilla

A Sensory Journey of Singapore: from Past to Present



TESS BAR & RESTAURANT

Lee Zhang An & Martin Wong

Gold Medal Winner 

“Let me tell you the story of this island called Singapura,” he said, for she celebrates her Silver Jubilee this year. And so they chatted over tea, from morning till dusk, as he recounted 50 years of Singapore’s journey from swampland to the Garden City. They hung on to each other’s words as each took the place of a story-teller, bringing each other’s imaginations through the journey of their wildest tales.

And this is our story of Singapore, who celebrated 50 years of nation building in 2015. While our first edition in the qualifying rounds explored the journey of gastronomical experiences by remembering our origins and what grounds us, this second edition takes us from origin to who we are today, as we embark on the story of Singapore, derived from the Malay word, Singapura.

See through her eyes and smells we embrace the nation’s spirit; we hear the peoples’ murmurs and feel the rich heritage and pride pulsing through their veins. Delight in indulging your taste buds in Singapore’s pursuit for gastronomic innovation, in this Real High Tea that Tess presents to you.

Special Awards for Outstanding Performances - **The Best Tea Cocktail**



TESS BAR & RESTAURANT

Lee Zhang An & Martin Wong

Formerly a conservation shop-house, Tess Bar & Kitchen is a drink-centric but food-centred concept with a focus on a modern interpretation of cocktails and food situated at 38, Seah Street.

A SENSORY JOURNEY OF SINGAPORE: FROM PAST TO PRESENT

COMFORT IN A MOTLEY CROWD

Paired with

ITALIAN CHERRY TOMATOES STUFFED WITH
SINGAPOREAN CHILLI CRAB

.....

SEASONS IN THE SUN

Paired with

EDIBLE MOONSTONES WITH LOTUS PASTE

.....

NEW-AGE OLD FASHIONED

Paired with

CHUNKY CODFISH PÂTÉ WITH SEA URCHIN

.....

YATA WATTE FIESTA

Paired with

SINGAPORE-STYLE KUEH PIE TEE

.....

TEA INSPIRED

CHAR SIEW IBERICO PORK JOWL

.....

TEA INSPIRED

EIGHT IMPERIAL TREASURE GELÉE

.....



COMFORT IN A MOTLEY CROWD

Paired with ITALIAN CHERRY TOMATOES STUFFED WITH SINGAPOREAN CHILLI CRAB

Dilmah's Apple Pie and Vanilla Tea simmered with Mao Shan Wang durian, mascarpone and Asian spices, served warm with jasmine infused dry ice.

Ingredients

- Ceylon Tea with Apple Pie & Vanilla (Vivid Series)
- 60ml Apple Pie Tea
- 22.5ml Homemade Durian Syrup (made with 10ml Mao Shan Wang Durian, 90ml Palm Sugar, 1 tsp. Cloves and 150ml Mineral Water)
- 1 Stick Cinnamon
- 1 tsp. Mascarpone Cheese
- Homemade Jasmine Water (For Dried Ice)

Method

1. Heavily brewed Apple Pie Tea.
2. Boil all ingredients at low fire till mixture blends.
3. Serve warm with Jasmine-infused dried ice

ITALIAN CHERRY TOMATOES STUFFED WITH SINGAPOREAN CHILLI CRAB

Alaskan king crabmeat simmered in a sweet and spicy sauce, served hanging on a bonsai tree.

Ingredients

- 100g Alaskan King Crab
- Chilli Crab Paste (made with 100g Red Chilli, 50g Shallots, 50g Lemongrass, 50g Ginger and Salt to taste)
- 10 pieces Italian Cherry Tomatoes on Vine

Method

1. De-shell and chop Alaskan king crabmeat into chunks
2. Prepare chilli crab paste by blending all ingredients and cooking on stove. Simmer till oil surfaces to the top.
3. Mix Alaskan crabmeat chunks with chilli crab paste and stuff into Italian cherry tomatoes.
4. Skewer tomatoes, arrange on bonsai and serve.



SEASONS IN THE SUN

Paired with EDIBLE MOONSTONES WITH LOTUS PASTE

A marriage of Dilmah's Ran Watte tea sous-vide with dried longans, and Dilmah's Peppermint Tea infused with pandan, brown sugar and young ginger.

Ingredients

- 90ml Ran Watte Tea (Vivid Series) infused with Thai Dried Longans (made with 500ml Mineral Water and 40 pcs. Thai Dried Longans)
- Pure Peppermint, Pandan and Brown Sugar Syrup (made with 22.5ml Pure Peppermint Tea (Vivid Series), 5 pcs. Pandan Leaves and Brown Sugar as needed)
- 2 slices Young Ginger

Method

1. Create a strong mocktail body by over-brewing the Ran Watte Tea, adding the Thai dried longans and finally sous-vide at 75°C for 1 hour.
2. Create a perfect brew of Peppermint tea infused with pandan leaves and brown sugar syrup at a 1:1 ratio.
3. Add young ginger to tone the sweetness down while retaining the delicate taste of tea and other ingredients.
4. Stir everything together with a swizzle stick*.

* Note that using a swizzle stick to stir up a drink is a rare bartending method.

Black Glutinous Rice Flour, 50ml Coconut Milk, 30g Sugar and 600ml Water)

Method

1. Mix ingredients for moonstone dough and knead carefully.
2. Roll lotus and almond paste into balls.
3. Wrap lotus paste balls with moonstone dough and fold / roll to shape.
4. Drizzle with Kaofen for additional texture.
5. To make the rice base, boil water with black glutinous rice flour, add sugar until mixture becomes starchy, drizzle in coconut milk and take off heat.
6. Arrange moonstones on top of the black glutinous rice base and serve.

EDIBLE MOONSTONES WITH LOTUS PASTE

Homemade Chinese-style sweets, served on a bed of black glutinous rice paste drizzled with coconut milk.

Ingredients

- Moonstone Dough (makes about 20 Moonstones, 20g each – made with 100g Kaofen (Glutinous Rice Flour), sifted, 80g Icing Sugar, sifted, 30g Shortening and 150g Iced Water)
- Lotus Paste mixed with Almond Flakes (25g for each Moonstone)
- Black Glutinous Rice Base (made with 200g





Special Awards for Outstanding Performances - **The Best Tea Cocktail**

NEW-AGE OLD FASHIONED

Paired with CHUNKY CODFISH PÂTÉ WITH SEA URCHIN

Spiced rum imbued with Dilmah's blueberry tea meets homemade bitters infusion of Dilmah's blood orange and eucalyptus tea, tossed with chocolate bitters and a rosewater mist.

Ingredients

- Blood Orange & Eucalyptus Tea (Silver Jubilee Series)
- Blueberry Tea (Silver Jubilee Series)
- 30ml homemade Blood Orange bitters (made with 150ml Italian Averna Amaro Liqueur, 1.5 tsp. Blood Orange Tea, 1 tsp. Cloves, 2 slices Ginger, 1 stick Cinnamon, 1 pcs Star Anise and 5 pcs White Pepper)
- 30ml Blueberry Tea infused Spiced Rum (made with 1.5tsp Blueberry Tea and 90ml Captain Morgan Spiced Rum)
- 3 drops Chocolate Bitters
- Rose Water

Method

1. Prepare homemade bitters by combining ingredients under low heat to slowly release the aroma. Fruity and full bodied.
2. Infuse Blueberry tea with spiced rum at room temperature with a hint of spices, citrus notes and sweetness.
3. Add 3 drops of chocolate bitters for the aroma and flavour.
4. Toss all ingredients together.*
5. Mist with rose water

**Tossing is a balance of the shaken & stirring technique to aerate a drink, this method does not dilute the drink.*

CHUNKY CODFISH PÂTÉ WITH SEA URCHIN

Flavoured with a medley of Asian spices, lemongrass and shallots, served in a sea urchin shell with orange reduction.

Ingredients

- 150g Cod Fish
- 15g Sea Urchin Paste, to taste
- Rempah Spicy Paste (made with, 80g Lemongrass, 60g Young Ginger, 60g Shallots, 5g Turmeric and 10g Cooking Oil)
- 50g Cream
- 1 Whole Egg
- Orange Reduction (made with 3 Oranges)

Method

1. Blend all Rempah ingredients together and cook until the oil surfaces.
2. Dice cod fish to chunky cubes
3. Mix Rempah, cod fish, cream and the whole egg together to create a chunky paste
4. Spoon the paste into sea urchin shell and steam at 85°C for 20 minutes
5. Drizzle with orange reduction and serve.

YATA WATTE FIESTA

Paired with SINGAPORE-STYLE KUEH PIE TEE

Dilmah's Yata Watte tea perfectly brewed and complemented by an assortment of 12 condiments to express different layers of the tea

Ingredients

- Yata Watte Tea (Watte series)
- 220ml Mineral Water
- Homemade Spiced Honey
- Lemongrass
- Condensed Milk
- Rose Bud
- Star Anise
- Cloves
- Cinnamon
- Ginger
- Vanilla Bean Pod
- Goji Berries
- Cardamom
- Coconut Oil

Method

1. Boil mineral water with Yata Watte tea at 95°C. Stir every 2 minutes, strain after 5 minutes and serve in a warm tea cup.*

**Note that the Yata Watte prefect brew is to be complemented with an assortment of 12 condiments to express different layers of the tea.*

SINGAPORE-STYLE KUEH PIE TEE

Crispy top-hat pastry tarts filled with a fusion of coconut jam and sweet potato purée on white bread, served on a bed of edible soil.

Ingredients

- 3pcs Sweet Potatoes, puréed
- 40g Coconut Kaya (Coconut Jam)
- 30g Crushed Peanuts
- 100g Oreo Crumbs
- 2 pcs White Bread, trimmed into cubes (approximately the diameter of the Kueh Pie Tee shells)
- 5pcs Kueh Pie Tee Shell

Method

1. Combine puréed sweet potatoes together with the coconut kaya
2. Scoop mixture of puréed sweet potatoes and coconut kaya into Kueh Pie Tee shells, filling up a third of the height
3. Place cubed white bread into the Kueh Pie Tee shells
4. Scoop in more of the mixture of puréed sweet potatoes and coconut kaya into the Kueh Pie Tee shells again
5. Drizzle with crushed peanuts
6. Serve on top of the bed of Oreo crumbs





CHAR SIEW IBERICO PORK JOWL

Sixty-two degrees Celsius sous-vide in Dilmah's aromatic Earl Grey tea, glazed with a reduction of Earl Grey-infused Char Siew sauce.

Ingredients

- Earl Grey Tea (Vivid Series)
- 300g Iberico Pork (some fats trimmed off)
- Char Siew Sauce (made with 500ml Water, 3 tbsp. aromatic Earl Grey Tea, ½ tsp. White Pepper, 3 tbsp. Dark Soya Sauce, 3 tbsp. Oyster Sauce, 3 tbsp. Honey, 3 tbsp. Hoisin Sauce, 2 pinches Of Salt and 3 tbsp. Sugar)

Method

1. To make the Char Siew sauce, add Earl Grey tea to 500ml water and boil to a reduction. Then, add white pepper, dark soya sauce, oyster sauce, honey, Hoisin sauce, salt and sugar to the reduction and mix together until sugar melts.
2. Sous-vide Iberico pork with half-portion of the sauce for 6 hours.
3. Pan-sear the Iberico pork and glaze with remaining sauce to serve.

EIGHT IMPERIAL TREASURE GELÉE

A medley of Dilmah's apple pie and vanilla tea, dried chrysanthemum flowers, dehydrated longan, white fungus, red dates, rose buds, wolfberries and winter melon candy strips.

Ingredients

- 80g Apple Pie & Vanilla Tea (Vivid Series)
- 500ml Mineral Water
- 3pcs Dried Chrysanthemum Flowers
- 3pcs Dried Longan
- 15pcs Winter Melon Strips
- 6g Dried Wolfberries
- 4pcs Dried Rose Buds with Peeled Petals
- 2pcs Dried Red Dates
- White Fungus
- 3g Agar-Agar Powder

Method

1. Brew 2 tbsp. of Apple Pie & Vanilla tea with mineral water for 3 minutes, strain
2. Infuse Apple Pie & Vanilla tea with the rest of the ingredients
3. Add Agar-Agar powder into the mixture
4. Pour into desired mould and chill for 2 hours or until the mixture sets
5. Served chilled





State-of-the-art brewing and distillation system



Luxury is a State of Mind



QANTAS LOUNGES BY PULLMAN

Geoff Laws & Shaun Thompson

Gold Medal Winner 🏆

Our High Tea concept has been designed around the notion that everyone should be able to feel luxurious when drinking tea, regardless of who they are, where they come from, their socioeconomic background or what resources are available to them.

Our ideas have been designed with the intention for those anywhere to be able to recreate, regardless of whether they are in a professional environment, or in the most humble of home kitchens and dining rooms.

Sipping a cup of tea can be one of the most self-rewarding things we can indulge in. Taking a moment out of your busy schedule to brew and enjoy your own perfect cup can do wonders to one's mind and well-being. That feeling of bliss is one that should (and definitely could) be enjoyed by all – regardless of their situation. There is no need for the finest of china or the most expensive ingredients to obtain this. We are already so lucky that the quality of Dilmah tea is excellent – all that is needed now is a little creativity and passion.

Special Awards for Outstanding Performances - **The Best Pairing**

The Judge's Award - **Peter Kuruvita**



QANTAS LOUNGES BY PULLMAN

Geoff Laws & Shaun Thompson

Named Best Australian Lounges at the 2012 Australian Business Traveller Awards Qantas Lounges continued its winning streak by winning the national title at the Dilmah Real High Tea Australia Challenge.

LUXURY IS A STATE OF MIND

GREEN GODDESS COCKTAIL

Paired with

COMPRESSED WATERMELON

.....

CUCUMBER ROCKS!

Paired with

SOUS VIDE PORK BELLY AND SCALLOPS

.....

HOTTER THAN THE AUSSIE OUTBACK COMFORTER

Paired with

CHOCOLATE HEAVEN

.....

TEA INSPIRED

TEA BEEF CARPACCIO

.....

TEA INSPIRED

TEA-INSPIRED AUSSIE PAV

.....

GREEN GODDESS COCKTAIL

Paired with COMPRESSED WATERMELON

A tea-infused concoction that combines cold-brewed Dilmah Vivid Naturally Pure Green tea and sparkling wine topped with soft basil foam.

Ingredients

- 500ml Sparkling Wine
- 15g Dilmah Vivid Naturally Pure Green Tea
- 40g Egg Whites
- 15 Basil Leaves
- 60g White Sugar
- 260ml Water

Method

1. Add the tea leaves to the sparkling wine, seal tightly and leave in the fridge to cold brew for 24 hours.
2. Softly rotate the bottle occasionally during brewing time to ensure the tea leaves are distributed well amongst the sparkling wine.
3. Strain and serve immediately when ready.
4. For the Basil Syrup, heat a pan over a medium-high heat and place basil leaves in to sear slightly. Once seared, top with sugar and water and reduce until syrupy. After you reach a syrupy consistency, leave to cool. Once cooled place in blender and blend well. Strain through a sieve before use.
5. To make the Basil Foam, combine 40mls of egg white with 60mls of basil syrup in a cocktail shaker or foam gun. Shake thoroughly until thickened immediately.
6. To assemble and serve the drink, pour 100ml of tea infused sparkling wine into a champagne saucer and top with basil foam.





COMPRESSED WATERMELON

Compressed Watermelon served with Persian Feta, Olive Paste, Basil Pearls and Micro Herbs, dressed in a Balsamic Glaze and dusted with Oil Powder.

Ingredients

- 100g Persian Feta Cheese

Ingredients for Watermelon Compress

- ½ Watermelon, fresh, cut into cubes for compressing (4cm x 4cm)
- 100g Balsamic Vinegar
- 5g Salt
- 2g Pepper
- 375g Sugar

- 515ml Water
- 25ml Vodka
- 125g White Balsamic vinegar
- 3 bunches basil

Method

1. Heat water and sugar over medium heat, stirring to dissolve all the sugar.
2. Once the mixture has come to a simmer, remove from heat, add flavours (basil, vodka, balsamic) and then cool.
3. Vacuum Seal Watermelon Cubes with the infusion syrup using a vacuum sealer machine. You want all of the liquid contracted into the watermelon when compressed in vacuum machine.

Ingredients for Olive Paste

- 100g Olives
- 1 Bunch Basil
- ½ Bunch of Parsley
- 4 Stems of Mint
- 1 Garlic Clove
- 60ml Oil

Method

1. Plate all ingredients into a robot coupe and blitz until smooth. Make sure you get quality olives so it's not too salty and overpowering for the dish.

Ingredients for Micro Greens

- 1pnt Micro Green Basil
- 1pnt Micro Purple Basil
- 1pnt Micro Red Kale
- 100g Kalamata Olives
- 4 bunch Basil
- 140ml Olive Oil
- 25g Tapioca Maltodextrin
- 1 Garlic cloves, crushed
- ½ Bunch of Parsley
- 4 Stems of Mint

Method

1. Toss all ingredients together.

Ingredients for Basil Pearls

- 60g Basil
- 140ml Water
- 1.8g Sodium Alginate
- 55g Sugar
- 500ml Water
- 2.5g Calcium Chloride

Method

1. Blend water and calcium chloride together for 20 seconds and reserve in a bowl.
2. In a sauce pot combine sugar and water, bring

to boil, remove from heat and add basil.

3. Puree for 1 minute until bright green then add sodium alginate.
4. Strain this liquid and add to the caviar tray and dispense into calcium bath*. Remove from the caviar tray once they form and rinse in clean water.

**Take your time when making this – try not to rush!
You will get good quality pearls.*

Ingredients for Oil Powder

- 80ml Oil
- 25g Maltodextrin
- Tapioca Powder
- Salt to taste

Method

1. Whisk together the salt, olive oil, tapioca
2. Maltodextrin until it becomes a powder, adding a bit more Maltodextrin if necessary.
3. Pass through a sieve to make it fluffier, if necessary.

For Final Presentation

Assemble all ingredients on a serving plate – Balsamic Glaze, Compressed Watermelon, Watermelon Balls, Persian Feta, Olive Paste, Basil Pearls, Oil Powder and Micro Herbs.

CUCUMBER ROCKS!

Paired with SOUS VIDE PORK BELLY AND SCALLOPS

A combination of Dilmah Vivid Springtime Oolong with Ginger Tea with fresh cucumber, ginger, lemongrass and honey.

Ingredients

- 6g Dilmah Vivid Springtime Oolong with Ginger Tea
- 5g Lemongrass
- 160g Cucumber
- 20g Ginger
- 3 tsp. Honey
- 480ml Water
- Lime to taste

Method

1. Preheat a tea pot with boiling water and then empty. Measure 6g of tea and place into the pot. Top with 440ml of water boiled to 80°C. Stir the tea well into the water and cover with a lid.
2. Brew the tea for 2 – 3mins, stirring the leaves once again after 1.5 minutes (it should be a strong brew as it will be used as a cocktail base). After your brewing time, stir your leaves one final time.
3. Strain the tea leaves and leave to cool at room temperature. Do not place your brewed Oolong in the fridge, as it needs to be a transparent colour.
4. Now, blend your cucumber, ginger, lemongrass and honey with approximately 40ml of water until all ingredients have combined. Strain your mixture through a sieve.
5. To build your drink, in a mixing glass, combine 60ml room temperature Dilmah Vivid Springtime Oolong with Ginger with 40ml of cucumber and ginger juice. Add a squeeze of fresh lime to balance the flavour. Strain over an ice ball and serve.





SOUS VIDE PORK BELLY AND SCALLOPS

Seasoned tender Sous Vide Pork belly served with seared scallops, Chorizo, cauliflower puree, pureed carrots, micro herbs and grapes.

Ingredients

- 400g Pork Belly
- 5 Scallops*
- 10 Grapes
- 2 pnt Micro Sorrel
- 2 pnt Micro Arugula

Pre-heat a saucepan to a very high heat. Lightly seal scallops for 40 seconds on each side until caramelised.

Ingredients for Pork Brine

- 150g Honey
- 12 Bay Leaves
- 1 Bunch Rosemary
- 1 Bunch Flat-Leaf Parsley
- 65g Garlic Cloves, crushed, skin left on
- 20g Black Peppercorns
- 150g Salt
- 2Lt Water
- 150g Honey

Method

1. Mix all ingredients together and pour liquid over Pork Belly for 24 hours. Take Pork Belly out of liquid and tap dry.

Ingredients for Pork Belly Sous Vide

- 80g Pork Belly
- 40g Lard (fat)

Method

1. Cut pork belly into portion sizes and place into vacuum sealed bags with lard then seal.
2. Cook pork belly in sous vide machine at 85°C for 9 hours.

Ingredients for Chorizo

- 100g Chorizo, diced (3cm x 3cm)

Method

1. Sear chorizo in hot pan with oil until golden in colour.

Ingredients for Cauliflower Puree

- ½ Head Cauliflower, stem and tough stalks trimmed.
- Florets, roughly chopped
- 125ml Milk
- 50ml Cream
- 1 Onion, diced fine
- 100g Butter
- 1 Bunch Thyme

Method

1. Sweat cauliflower with the mushrooms and onion in 100g butter in pan.
2. Add milk and cream and bring to a simmer.
3. When the cauliflower has turned translucent (about 10 minutes), add the thyme leaves and then blend. Finally pass your mixture through a sieve.

Ingredients for Carrot Puree

- 2 Carrots
- 20g Olive Oil
- Salt
- Pepper

Method

1. Place the carrots on a grill plate or under the grill to burn the skin off.
2. When the skin is dark, place the carrots in a steamer and cook until tender.
3. Place the carrots in a blender, season with salt, pepper and the olive oil and blend to a very smooth puree. Expect the puree to be very dark.

For Final Presentation

Assemble pork, scallops, cauliflower puree, carrot puree, chorizo, micro herbs and grapes on a serving plate and drizzle with olive oil before serving.



HOTTER THAN THE AUSSIE OUTBACK COMFORTER

Paired with CHOCOLATE HEAVEN

A hot tea mocktail made with a daring combination of Dilmah's Silver Jubilee Blood Orange and Eucalyptus tea, the fiery Bird's Eye Red Chilli and fresh, citrusy orange.

Ingredients

- 4g Dilmah Silver Jubilee Blood Orange and Eucalyptus Tea
- 2 Cups, still water
- ½ Bird's Eye Red Chilli
- 3pcs. Orange Wedge
- 2pcs. Orange Rind

Method

1. Combine all ingredients in the top chamber of the syphon* and place it on an angle to delay the brewing process from starting, until your water is boiled to the correct temperature.
2. Light the flame underneath your syphon and heat the water until it reaches 100°C.
3. Once it has reached boiling temperature, place the top chamber into place in your syphon. This will start the process for the boiling water to reach up into the brewing chamber.
4. Stir your ingredients well into the water to aid the brewing process and cover with lid.
5. The ingredients will brew for a total of 3 minutes. After 1.5 minutes, ensure you stir your mixture again.
6. After 3 minutes, remove the flame from the bottom of your syphon. Lift the lid of the brewing chamber and stir a final time.
7. Your brewed drink will be filtered back into the bottom chamber. Once all has drained, remove the top chamber from the syphon.
8. Leave your drink to cool slightly (this will help intensify your flavours) and serve.

**Whilst primarily used to brew coffee, we have introduced the syphon technique with our comforter to offer a different and engaging brewing experience. Originally invented in the 1830s, the syphon now finds itself becoming more popular than ever – nestled inside only the trendiest cafes in town. We find it a fitting contribution to our 21st century inspired High Tea!*





CHOCOLATE HEAVEN

A combination of the various textures and sensations of chocolate created in a beautiful assembly of chocolate dirt, biscuit, boulder, mousse and edible flowers.

Ingredients

- 1pnt. Edible Flowers
- 2 Black Sapote

Ingredients for The Biscuit

- 75g Cocoa Butter
- 50g Golden Syrup
- 25g Caster Sugar
- 55g Wheat Flour, sifted
- 2g Salt
- 15g Cocoa Mass
- 5g Cocoa Powder

Method

1. To make the crumble, line a baking tray with greaseproof paper.
2. Place all the ingredients in a food processor and pulse until mixture resembles breadcrumbs.
3. Use your hands to press mixture together to make a paste.
4. Press flat onto prepared tray and freeze for 30 minutes.
5. Break the frozen crumble mixture into food processor and pulse until broken into even pieces. Bake for 12 to 15 minutes at 170 degrees.

Ingredients for Chocolate Mousse

- 100ml Olive Oil
- 150g Tuscan Brown Chocolate
- 150g Cream

Method

1. Gently melt chocolate in a bowl over a bain-marie. Stir in olive oil. Whip cream to soft peaks and then add melted chocolate and olive oil.

Ingredients for Chocolate Dirt

- 112g Tuscan Brown Chocolate, melted
- 80g Tapioca Maltodextrin

Method

1. Place melted chocolate into food processor with tapioca maltodextrin. Pulse until combined and dry. Continue to process until mixture takes on a dirt-like texture. Add more tapioca maltodextrin as needed.

Ingredients for Chocolate Ball

- 600g Jivara Chocolate
- 200g Manjari Chocolate

Method

1. Grate or chop the chocolate so it will melt easily. Place two thirds in the top pan of a double boiler.
2. Then heat over hot, (not boiling water) until the chocolate reaches 43°C to 46°C It's really important not to exceed this temperature. Chocolate is very sensitive to heat, so use a good thermometer.
3. Remove the top pan of the double boiler and allow to cool to 35°C to 38°C add the remaining chocolate and stir until it's melted.
4. If you lose too much heat at this stage and not all the chocolate melts, then return the bowl briefly to the double boiler.
5. Once all the remaining chocolate is melted, it's ready to use.
6. Let cool long enough to be moulded into a ball.

For Final Presentation

Assemble the biscuit, chocolate mousse, chocolate ball, Black Sapote, chocolate dirt and flowers in a dessert bowl/plate.

TEA BEEF CARPACCIO

Earl Grey-seared Australian beef served with mushrooms, Horseradish Pannacotta, lemon zest, Earl Grey dressing and Australian native succulents.

Ingredients

- 300g Beef Tenderloin
- 250g Dilmah Vivid Aromatic Earl Grey Tea
- 1pnt. Mixed Mushrooms
- 2pnt. Assorted Australian Native Succulents
- 1 Lemon, Zest (Fresh)
- 1 Lemon, Juice

Method Cold Tea Drip

1. Using a cold drip apparatus, fill your top chamber with 500ml mineral water and cover with lid.
2. Add 15g of tea leaves* to the middle chamber and wet them ever so slightly.
3. Cover with a pre moistened paper filter – this will assist with spreading the water drops evenly.
4. Turn your drip lever under the top chamber until you obtain a 1-2 drip per second speed onto your tea leaves.
5. Leave to drip for approximately 6 hours, or until the top chamber is empty.

**We recommend that you use leaves that are graded as Dust or Fannings as their surface area will get more exposure to the dripped water. Dilmah's Vivid Aromatic Earl Grey is perfect for cold dripping.*

Method for Tea-Seared Beef

1. Clean beef tenderloin and cut in half. Shape Beef by rolling into a round shape with cling wrap and set in fridge or freezer overnight.
2. Make Earl Grey tea marinade with the tea and water making a strong brew (5 to 7 minutes) to marinate the beef.
3. When using the brew, make sure the marinade is at 40°C then marinate the beef for 30 to 45 minutes.
4. Remove beef from marinade then place beef into Earl Grey Syrup for 30 minutes to continue marinating.

5. Remove beef from syrup, ensuring you keep both and set aside.
6. Roll beef in dry Earl Grey tea until fully covered.
7. Sear beef tenderloin on all sides to a golden colour.
8. Let beef rest after being seared and then slice.

Method for Earl Grey Dressing

1. Using remaining liquid from the beef marinade, put all liquids in a pot and reduce with 150g sugar on medium to high heat until it takes on a thick consistency. Now add lemon juice. The Syrup will become the dressing for the beef.

Ingredients for Horseradish Pannacotta

- 90g Horseradish
- 200ml Cream
- 100ml Milk
- 2 Sheets of Gelatine
- 50g Crème Fraiche
- 50g Sour Cream

Method Cold Tea Drip

1. Bring all ingredients to a simmer, soak gelatine, take mixture off heat, add gelatine and season. Place into tray. Cut or scoop out of tray to serve.

For Final Presentation

Assemble the dish, by placing Earl Grey-seared beef, mushrooms, Horseradish Pannacotta, lemon zest, Earl Grey dressing and Australian native succulents on a serving plate.





TEA-INSPIRED AUSSIE PAV

An almond tea Pavlova made all the more flavoursome with crème pâtissière tea, tea sauce and almond rochers finally topped with blueberries, cherries, edible flowers and almond flakes

Ingredients

- 250g Almond Flakes
- 10 Cherries
- 2pnt. Blueberries
- Edible Flowers

Ingredients and Directions For Almond Syrup

- 220ml Water
- 100g Sugar
- 20g Almond Tea

Cold brew almond tea for 2 hours in the fridge. Remove and strain. Reduce tea with sugar until it changes colour.

Ingredients for Tea Sauce

- 40g Butter
- 80g Slivered Almonds
- 230g Heavy Whipping Cream
- 360g White Chocolate
- 10g Amaretto
- 1 Pinch Salt

Method

1. Heat butter and almonds in saucepan over medium heat for 4-6 minutes, stirring

- frequently, until almonds are medium brown, remove from heat.
2. Stir in whipping cream until well blended (mix with spatula).
 3. Stir in white chocolate.
 4. Heat over low heat, stirring frequently, until chocolate is melted.
 5. Stir in amaretto and salt.

Ingredients and Directions For Crème Pâtisserie Tea

- 435ml Milk
- 220g Tea
- 1 Vanilla Bean, seeded
- 3 Egg Yolks
- 70g Sugar
- 40g Plain Flour, sifted

Warm milk, tea and vanilla seeds in saucepan. Whisk egg yolks and sugar in bowl until thick. Whisk flour, then add milk mixture. Return to pan and cook, whisk over low heat until it thickens. Cover and chill.

Ingredients for Almond Rochers

- 250g Almond Flakes
- 200g White Chocolate
- 50g Demerara Sugar
- 30ml Coco Butter, gently warmed
- 20ml Almond Syrup

Method

1. Preheat the oven to 180°C. Toss the almonds with the almond tea syrup mix to ensure the almonds are coated. Scatter on a baking sheet lined and toast for 5 to 10 minutes, turning at least twice, until golden. Let cool, moving them every 2 minutes so they don't stick together.
2. Put the chocolate into a heatproof bowl and place over a pan one-third filled with hot water at 50-60°C. Melt over gentle heat, making sure the temperature of the chocolate doesn't exceed 50°C.

3. In another bowl, mix about 1/3 of the almonds with 1/3 of the warmed cocoa butter until the almonds are nicely glossy. Pour 1/3 of the melted chocolate over the almonds and mix gently until evenly coated.
4. Drop a dessert spoonful of the mixture onto a sheet of baking paper, to form a little mound. Shape the rest of the mixture in this way, working quickly and leaving (2-3cm) between each rocher.
5. Repeat to mix and shape the rest of the rochers, in 2 batches. Leave in a cool but not humid place, until they set for about 15 to 20 minutes. Store in airtight containers, interleaved with waxed paper, in the refrigerator until ready to use.

Ingredients for Almond Meringue

- 6 Egg Whites
- 350g Caster Sugar
- 160g Almonds
- 1 Lemon, zest grated

Method

1. Using an electric mixer, whisk egg whites with a pinch of salt until frothy. With the mixer, add the sugar, 1 tbsp. at a time, until dissolved and mixture is thick and glossy. Fold through almonds and lemon zest until just combined.
2. Preheat oven to 100°C. Lightly brush an oven tray with water, then line with baking paper.
3. Pour mixture into piping bag and pipe out into a meringue shape. Continue until all mixture is used, leaving 1cm between each meringue.
4. Bake meringues for 2 hours or until crunchy on the outside but slightly soft inside. Cool in the oven with the door slightly ajar.
5. Store in an airtight container for up to 2 weeks.

For Final Presentation

Assemble Pavlova with crème pâtisserie tea, tea sauce, rochers and almond syrup topped with blueberries, cherries, edible flowers and almond flakes.



The art of brewing

The Relationship between the Japanese and the Peruvians



STAMFORD PLAZA
BRISBANE

Rebecca Fujiwara Montgomery &
Natalie Noriega

Gold Medal Winner 🏆

The Japanese started to arrive in Peru in the late 1800's. By the end of 1900s rumour spread in Japan that Peru was rich with gold and had little snowfall. At the same time due to the Sino-Japanese war, Japan was going through economic crisis. These 3 factors motivated the Japanese to immigrate to Peru to seek the opportunity for new jobs and share the riches of gold.

We have decided to create a unique Japanese-Peruvian High Tea. Japanese-Peruvian cuisine, also known as Nikkei cuisine, is gastronomic natural selection at its finest, a flawless spawn of epicurean intercourse. It breeds two master culinary races, both of which possess an age-old history and flaunt superior native ingredients. Nikkei cuisine transforms local dishes using Japanese flavours and techniques, resulting in its own personality and identity under a distinct Peruvian lens. Over the years, Nikkei has evolved, ranging from Peruvian comfort food sprinkled with Japanese flare, to incorporating local herbs, sauces, and spices to orthodox staples, and a contemporary offshoot pushing creative boundaries to form a completely unique modern day culinary art form.

Japan and Peru may seem like an unforeseen twosome, but the Japanese community has profoundly contributed to mainstream Peruvian society for decades, bestowing a Japanese twist on Peruvian creole home cooking. They cooked soul food with hints of their own Japanese style at home. It was their children who would later become the forefathers of the Japanese-Peruvian cuisine.

Special Awards for Outstanding Performances - **The Best Tea Mocktail**



STAMFORD PLAZA BRISBANE

Revecca Fujiwara Montgomery & Natalie Noriega

This iconic hotel offers stunning views of the city and the most indulgent high tea experience in town. Sip a cup of tea and treat yourself to a decadent high tea over the magnificent view of the Brisbane River.

THE RELATIONSHIP BETWEEN THE JAPANESE AND THE PERUVIANS

TEALCANO DE SAKE

Paired with

CEVICHE NIKKEI

.....

GREEN TEA AND HIERBA LUISA TISANE

Paired with

CAUSA NIGIRI

.....

PISCO BERRY SOUR

Paired with

ANTIKUCHO YAKITORI

.....

HONEY SCONES

.....

LUCUMA ORANGE ICE TEA AFFOGATO

Paired with

POTATO CRÈME CARAMEL

.....

PIONONO: APPLE PIE CHIFFON ROULADE

.....

TEALCANO DE SAKE

This crisp, chilled cocktail is made using Earl Grey Tea infused Sake, Dry Ginger Ale, lemon wheels and a few drops of Angostura bitters.

Ingredients

- 15ml Earl Grey Tea infused Sake
- 90ml strong-brewed Earl Grey Tea
- 60ml Dry Ginger Ale
- ½ Lemon Wheel
- Angostura Bitters

Method

Add a few Earl Grey Tea ice cubes into a chilled cocktail glass. To this, add the infused Sake, tea, ginger ale and the lemon wheel. Stir once. Finish with a couple of drops of Angostura bitters and serve.

CEVICHE NIKKEI

Paired with TEALCANO DE SAKE

Japanese inspired Peruvian Salmon Ceviche dressed in a flavoursome Aromatic Earl Grey tea-infused dressing, served with cubed Earl Grey jelly and crisp spring onion.

Ingredients for The Ceviche

- 500g Fresh Salmon
- 1tbs Red Onion (peeled and diced)
- 1tbsp Ginger (peeled and diced)
- Handful chopped Coriander
- 100ml Olive Oil
- 1Birds Eye Chilli
- 1 Lemon
- Earl Grey Rock Salt
- Pinch White Pepper
- 6g Dilmah's Aromatic Earl Grey

Method for The Ceviche

1. In a pan, place pinch of diced garlic, ginger, olive oil, 3 pinches of chopped coriander, Earl Grey rock salt, pepper and the squeezed juice of one lemon.

2. Slice fresh salmon into 4cm strips. Cure the fish in the liquid for 1 hour in the fridge.
3. In a bowl, place 2 tablespoon of diced onion, ½ table spoon of garlic, pinch of ginger, pinch of coriander, 1 tablespoon of earl grey tea and 50ml olive oil.
4. Take the cured fish out and cut into cubes. Place in the marinade made above.

Ingredients for Earl Grey Jelly

- 8g Dilmah's Aromatic Earl Grey
- 250ml Water
- 3 Gelatine Leaves

Method for The Ceviche

1. Boil 300ml water with 1 tablespoon of Dilmah's Earl Grey Tea. Strain the tea leaves and add soaked gelatine leaves. Place the mix in the container and allow to set in the fridge.

Assembling

Cut the Earl Grey jelly into cubes. Add the jelly to ceviche, place in shot glasses with fried spring onion on top and serve.



AROMATIC
EARL GREY TEA

A light, aromatic, single-estate tea
with a hint of bergamot.

200g net wt

English
SILVER JUBILEE GOURMET
SINCE 1935

English
SILVER JUBILEE GOURMET

ORGANIC LEAFY
GREEN TEA



GREEN TEA AND HIERBA LUISA TISANE

Paired with CAUSA NIGIRI

This perfectly brewed hot-tea mocktail combines the Dilmah Silver Jubilee Orange Leafy Green Tea with the Dilmah Vivid Range Natural Lemon Verbena, fresh mint leaves and citrusy lemon wheels.

Ingredients

- 1tsp Lemon Verbena Tea
- 2tsp Organic Leafy Green Tea
- ½ Cup Fresh Mint Leaves
- 2 Lemon Wheels
- 440ml Natural Spring Water

Method

In a warm teapot add the teas, mint leaves and lemon wheels. Add the cooled freshly boiled spring water, stir and close lid. Brew for one minute, stir and brew for a further minute. After two minutes, serve into cups using a tea strainer. Garnish with mint and lemon, if desired, and serve.

CAUSA NIGIRI

Peruvian style Nigiri served with ruby red potato mash seasoned with Peruvian chilli and perfectly seared salmon drizzled with a flavoursome Teriyaki sauce.

Ingredients for Teriyaki Sauce

- 266ml Soy Sauce
- 133ml Mirin
- 16g Corn Starch
- 5 Rock Sugar

Method for Teriyaki Sauce

Dissolve rock sugar and Mirin in a pot. Add soy sauce and bring it to a boil. Add corn starch and stir until completely dissolved.

Ingredients for Ruby Red Potatoes

- 10 small Ruby Red Potatoes
- Pinch of Salt

- Pinch of White Pepper
- 1tbsp Aji Amarillo (Peruvian Yellow Chilli)
- 1 Lime
- 1 Cup Vegetable Oil

Method for Ruby Red Potatoes

Boil potatoes in a pot until soft. Peel the potatoes and mash. Add salt, oil and lime juice and pureed Peruvian Chilli to the potato. Place it in a container evenly and chill in fridge.

Ingredients for Seared Salmon

- 500g Fresh Salmon Fillet
- Japanese Teriyaki Sauce

Method for Seared Salmon

Brush the salmon with Teriyaki sauce and slightly sear the salmon with a blow torch.

Assembling

Portion the potato mash into small rectangles. Place the salmon on top of it and brush with teriyaki sauce again. Garnish with Japanese mayonnaise, ginger and shallots.

PISCO BERRY SOUR

Paired with ANTIKUCHO YAKITORI

This cocktail made using Dilmah Silver Jubilee Ceylon Tea with Strawberry infused Peruvian Pisco is combined with lemon juice, fresh strawberry and frothy egg whites for the perfect Japanese Peruvian sip.

Ingredients

- 60ml Strawberry Tea Infused Peruvian Pisco
- 60ml Strawberry Puree
- 15ml Lemon Juice
- 30ml Strawberry Tea watered-down Stock Syrup
- 30ml Egg White

Method

1. Pour all ingredients into a cocktail shaker, add ice and shake for approximately 15-20 seconds. Double strain and pour into a chilled cocktail glass.

ANTIKUCHO YAKITORI

Pisco-cured chicken thighs, seasoned with Yakitori sauce and a sprinkling of Yuzu salt, are grilled on skewers Yakitori-style.

Ingredients for Yakitori Sauce

- 60ml Japanese Soy Sauce
- 8ml Mirin
- 24g Sugar

Method for Yakitori Sauce

1. Warm the soy sauce in a pot. Add Mirin and sugar to boil.

Ingredients for Yusu Salt

- 20g Salt
- 2tbsp of Dried Yuzu

Method for Yusu Salt

1. Grind the salt and dried Yuzu together. Leave overnight before using for the salt to absorb the flavour.

Ingredients for Chicken Yakitori

- 2 Chicken Thighs
- 1 Shallot
- Pinch of White Pepper
- Yuzu Slat
- Pisco Liquor
- Yakitori Sauce

Method for Chicken Yakitori

1. Portion chicken thighs to cubes. Cure the chicken with Pisco liquor for 2 hrs. Slice shallots. Take the chicken out of the liquor and skew on bamboo with sliced shallots, and season with Yuzu salt and white pepper. Grill for 'Shio Yakitori' and brush the Yakitori sauce several times on the grill for 'Tare Yakitori'.



NONI & GINGER
AFTERNOON TEA



HONEY SCONES

Paired with NUWARA ELIYA AFTERNOON TEA

Sweet and scrumptious lemon honey scones served with delicious a tangy spiced lemon jam and natural vanilla-infused Chantilly cream.

Assembling

Serve warm scones with spiced lemon jam and natural vanilla-infused Chantilly cream, and your favourite cuppa Dilmah.

Ingredients for Spiced Lemon Jam

- 2 Lemons
- 1 tbsp. Lemon Juice
- 100g Sugar
- 1 cup Water
- 1 cup Water to Boil Lemon Zest
- Pinch of Nutmeg

Method for Spiced Lemon Jam

1. Grate lemons' zest into a small pot. Slice one lemon thinly into rings or lengthwise. Add into pot.
2. Pour a cup of water over lemons and boil for 10 minute. Strain - the bitterness of lemon zest will be removed this way.
3. Add sugar, nutmeg, lemon juice and a cup of water over strained lemon zest in pot.
4. Boil it over medium low heat until it reaches the right jam-consistency, about 30 minutes.

Ingredients for Scones

- 320g Self-rising Flour
- 40g Castor Sugar
- 40g Unsalted Butter
- 2 Eggs
- 80ml Milk
- 80ml Cream
- 25g Lemon Peel
- Honey, as needed

Method for Scones

Place dry ingredients and butter in a mixer to make a crumble. Add eggs, milk, cream, lemon peel and honey. Roll, dusted with flour, for approximately 1.5cm thickness and cut out with a round cutter. Egg wash the top of the scone, rest for 30 minutes and place in an 180°C oven. Bake for 15 – 20 minutes.

LUCUMA ORANGE ICED TEA AFFOGATO

Paired with POTATO CRÈME CARMEL

A refreshing cold concoction combining Lucuma ice cream, orange spiced iced tea (made using the Dilmah Single Region Yata Watte) and the zest of fresh orange.

Ingredients

- 1 Scoop of Lucuma Ice Cream
- 45-60ml Orange Spiced Iced Tea (brewed using Dilmah Single Region Yata Watte Tea)
- Orange Zest, for garnish

Method

Scoop the ice cream into a chilled cocktail glass, top up with the orange spiced iced tea and serve garnished with a touch of orange zest.

POTATO CRÈME CARMEL

A delectable serving of creamy, baked Japanese sweet potato dressed in a dark caramel sauce.

Ingredients for Sweet Potato Mix

- 250g Japanese Sweet Potato
- 250ml Milk
- 30g Sugar
- 2 Whole Eggs
- 1 Yolk
- 100ml Cream
- 1 Vanilla Pod

Method for Sweet Potato Mix

Peel and steam the potatoes until they are soft enough to make mash. Mash potatoes until smooth. Boil milk and cream in a pot. Mix eggs, yolk, vanilla pod and sugar in a bowl. Add 1/3 of the boiling liquid into the egg mix and all the mashed potato and make a paste. Add remaining liquid, stir and strain.

Ingredients for Caramel

- 100g Sugar
- Water

Method for Caramel

Place sugar in a pot with little bit of water until a wet, sandy texture is formed. Boil sugar until golden brown (caramel colour). Take off heat immediately.

Assembling

Pour the caramel into the preferred mould or ramekin and let cool completely. Pour the crème potato mix on top. Bake in a water bath at 150°C for 15 minutes (the time will depend on size of the mould). Once baked, flip over and serve.



Special Awards for Outstanding Performances - **The Best Tea Mocktail**



APPLE PIE PIONONO

Paired with Ran Watte Tea

This delectable Apple Pie Chiffon Roulade is made with a Peruvian style sponge roulade, whipped cream and Dilmah's Apple Pie Tea-infused caramelized apple filling.

Ingredients for Sponge

- 5 Yolks
- 108ml Hot Water
- 83ml Oil
- 125g Self-rising Flour
- 5 Whites
- 108g Sugar
- 7g Roasted Pecan Nuts
- 7g Roasted Pistachio Nuts
- 14g Flour
- 14g Almond Meal
- 14g Unsalted Butter

Method

Whisk yolks till light and fluffy. Slowly add oil, water and self-rising flour. Whisk whites and sugar to make meringue. Mix meringue and yolk mixture together. Spread evenly on baking paper. Crush nuts, and mix with flour, almond meal and butter to make a crumble. Spread evenly on the sponge mixture. Bake for 12 min at 150°C.

Ingredients for Caramelized Apple Filling

- 3 Granny Smith Apples
- 5tbsp Raw Sugar
- 3tbsp Apple Pie Tea
- Water, as needed

Method for Caramel

Peel the skin off apples and continue to peel the apples to get thin slices. Place raw sugar, water) and apple pie tea in a pan and caramelize. Add the apple slices and coat with caramel. Let it cool.

Assembling

Spread whipped cream on the sponge evenly, spread the caramelized apple slices evenly on top of the cream. Tightly roll the sponge. Place in freezer till set to cut neatly before serving.



Progressive Macanese



MGM MACAU

Kenny Chen & Ellen Dong

Gold Medal Winner 🏆

In our Regional Competition, we brought to you our distinctive Macanese Culture, bringing together Chinese and Portuguese influences and creating a remarkable journey with Dilmah Tea. Today, we are here to lead you through an experience of the Macanese Senses. The use of our traditional Chinese ingredients in our teas, the signature Macanese savoury and sweet elements integrated with different spices, dishes served to you in traditional Portuguese crockery, all combined with the best of progressive, modern culinary art.

The experience will bring your sight, your smell, your taste, your hearing and your touch together to enjoy the perfect balance of our Progressive Macanese Real High Tea. We hold onto our Macanese Culture, but are determined to give you a brand new, stimulating, innovative, unforgettable and everlasting Dilmah Real High Tea.

Special Awards for Outstanding Performances - **The Best Table**



MGM MACAU

Kenny Chen & Ellen Dong

The stunning MGM Macau pulsates with the energetic spirit of Macau's multi-faceted heritage. Its central plaza, The Grande Praça's ambience is inspired by old-world Europe and holds a mirror up to Macau's Portuguese roots. Its dramatic skylight dome –along with its terraces, restaurants and lounges– adds to the bustling atmosphere and the overall feel of opulence that surrounds its guests.

PROGRESSIVE MACANESE

TEA IN THREE STATES

Paired with

PATIENCE

.....

MORE THE BETTER? NOT NECESSARILY.

Paired with

HOT & SPICE

.....

FUSION

Paired with

MACANESE FLOWER

.....

WHAT DRAGONS DRINK

Paired with

THE RIVER

.....

TEA INSPIRED

A HUMANITARIAN'S TREAT

.....

TEA INSPIRED

SMOKED

.....

TEA IN THREE STATES

Paired with PATIENCE

Dilmah Uda Watte tea combined with Raspberry, Kiwi and homemade vanilla syrup.

Ingredients

- 60ml Dilmah Uda Watte Tea
- 1/2 pc Raspberry
- 1/3 pc Kiwi
- 10ml Homemade Vanilla Sugar Syrup
- 80 ml Dilmah Uda Watte Tea

Method

1. To make the Tea Ice Ball Cubes, boil water in the boiler till it reaches 95-100 degrees Celsius. Take 1.5 grams of Dilmah Uda Watte tea in a teapot; add boiling water to the tea, stirring while water is being poured in.
2. Allow tea to brew for at least 5 minutes, strain the tea to another teapot and allow to cool.
3. Now pour tea into a silicon round ice mould and freeze.
4. Assemble the mocktail by boiling water in the boiler till it reaches 95-100°C. Then, take 1.5 grams of Dilmah Uda Watte Tea in a teapot; add boiling water to the tea, stirring while water is being poured in. Allow tea to brew for at least 5 minutes, strain the tea to another teapot and allow to cool.
5. Take a Boston shaker and add raspberry, kiwi and vanilla sugar syrup. Muddle. Add Dilmah Uda Watte tea (cooled) to muddled mixture.
6. Shake the drink well and pour through a double strainer into the glass over the Tea Ice Ball Cubes and serve with more Tea Ice Ball Cubes.

PATIENCE

African corn-fed chicken, spicy aioli, low temperature tomatoes all wrapped in a light tortilla.

Ingredients for African Chicken Marinade

- 5g Turmeric Powder
- 2pcs Bayleaf

- 10g Whole Garlic
- 10g Salt
- 2g Salt
- 2g Sarawak Black Pepper
- 3g Paprika Powder
- 10g Cold Pressed Olive Oil
- 180g Corn-fed Chicken Thigh

Method

1. Combine all ingredients and marinate the Corn fed chicken for ca. 30 minutes.
2. Heat the oven to 180°C. and bake for ca. 20-25 minutes. Check if the chicken is properly cooked and remove from oven. Let cool and set aside.

Ingredients for Spicy Aioli

- 200g Garlic
- 1000g Shallots
- 100g Fresh Ginger
- 2pcs Lemongrass
- 6pcs Bayleaf
- 500g Cold Pressed Olive Oil
- 200g Red Chilli
- 100g Turmeric Powder
- 50g Paprika Powder
- 200g Coconut Powder
- 200g Coconut Milk

Method

1. Cut the garlic, shallots, fresh ginger, lemongrass, red chilli, in brunoises. Combine with the olive oil, bay leaf and cook over low heat for 4 hours
2. Pour the coconut milk, turmeric-, paprika- and coconut powder on top and blend to a paste. Set aside

Ingredients for Coconut Turmeric Sauce

- 100g Coconut Milk
- 8g Turmeric Powder
- 1g Gelespessa



Method

1. Combine all ingredients with a hand blender and set aside.

Assembling

Shred chicken and mix with coconut turmeric sauce. Wrap in a tortilla, slice and serve with spicy aioli and tomatoes cooked at a low temperature for a few minutes.



MORE THE BETTER? NOT NECESSARILY.

Paired with HOT & SPICE

Dilmah Meda Watte tea, single-boiled with Aqua Fresh water.

Ingredients Per Cup

- 1.5g Dilmah Meda Watte Tea
- 120ml single-boiled Water

Method

1. Boil water in the boiler till it reaches boiling point. Water should be single boiled only.
2. Put Dilmah Meda Watte Tea into a teapot. Add boiling water to the tea, stirring while water is being poured in.
3. Allow tea to brew for at least 4 minutes. Stir again before serving.
4. Use a strainer to strain tea into pre-heated cups.

HOT & SPICE

We take you through a tour of incredible spices from Asia paired with the sweetness of our fruits; Tonka Bean financier with Asian fruit parfait and green curry cream.

Ingredients

- 350g Icing Sugar
- 150g Almond Powder
- 350g Egg Whites
- 200g Butter
- 3g Baking Powder
- 50g Poppy Seed
- 2pc Tonka Bean

Method

1. Preheat the oven to 180°C.
2. Whisk the egg white and the icing sugar together until light and fluffy. Add the ground almond flour and baking powder mix well using a whisk.
3. Melt the butter and cook over a gentle heat until it turns a nutty brown colour. Add to the almond mixture. Allow to cool and then fold in the poppy seeds and Tonka beans.
4. Place the mixture into silicone moulds and bake in the oven for 10 minutes.

FUSION

Paired with MACANESE FLOWER

When Chinese classic dried fruits such as Longan, Hawthorn, and Wolfberry meet Dilmah's remarkable Ceylon Tea with Pomegranate & Mint touched with a dash of homemade vanilla syrup.

Ingredients

- 1.5g Ceylon Tea with Pomegranate & Mint
- 0.3g dried Longan
- 0.5g dried Hawthorn
- 0.5g dried wolfberry
- 10ml Vanilla Sugar Syrup
- 120ml Water

Method

1. Boil water in the boiler till it reaches boiling point. Pour Dilmah Ceylon Tea with Pomegranate & Mint into a teapot. Add the dried fruits into the tea. Add boiling water.
2. Stir while water is being poured into the tea. Allow tea to brew for at least 4 minutes.
3. Stir again after the brewing has been done. Use a strainer to pour the tea into pre-heated cups.

MACANESE FLOWER

Experience the opening of our Traditional Macanese flower with this Macanese Manino cake, Serradura, white port wine, apricot sauce and white chocolate.





WHAT DRAGONS DRINK

Paired with THE RIVER

A combination of Strawberry Ceylon tea, Dragon Vodka, fresh strawberries and homemade vanilla sugar syrup.

Ingredients

- 60ml Ceylon Tea with Strawberry
- 10ml Dragon Vodka
- 01 Strawberry
- 10ml homemade Vanilla Sugar Syrup

Method for Tea Ice Cube

1. Boil water in the boiler till it reaches 75 – 80°C. Take 1.5 grams Dilmah Ceylon Tea with Strawberry in a teapot. Add boiling water to the tea. Stir while water is being poured in.
2. Allow tea to brew for at least 5 minutes. Strain

the tea to another tea pot and allow to cool to room temperature

3. Pour the tea in cylindrical moulds and freeze to make ice tea cubes.

Method for Cocktail

1. Brew 1.5 grams of Dilmah Ceylon Tea with the Strawberry and allow it to cool.
2. Chill the Martini glass with ice tea cubes made before.
3. Drop a slice of strawberry and some vanilla sugar syrup into a shaker and muddle.
4. Pour Dragon vodka in the shaker. Add Dilmah Ceylon Tea and Strawberry to the concoction and shake well.
5. Use a double strainer to pour cocktail mixture

into the chilled Martini glass.

THE RIVER

Smoked wild Scottish salmon served with beetroot jelly, fresh lime, and rye bread toast.

Ingredients for Dough

- 750g Bread Flour
- 750g Dark Rye Flour
- 30g Dry Yeast
- 90g Sugar
- 90g Butter
- 30g Himalaya Rock Salt
- 70g Cream (35% fat content)
- 500g Water
- 2 Organic Eggs

Method

1. Combine all ingredients together in the dough mixer. Mixing time: 5 minutes on slow and 10 minutes on high speed. Check the consistency.
2. Give a table rest for 30 minutes. Form it into a round shape and place in the toast mould. Proof for ca. 90 minutes at 28°C with a humidity of 85%.
3. Bake at 200 C. with 20 seconds steam. Lower the temperature of the oven to 180°C. and bake for ca. 60 minutes.

Ingredients for Beetroot Jelly

- 500g Fresh Organic Beetroot
- 6g Agar Agar Powder
- 1g Himalaya Rock Salt

Method

1. Combine all ingredients and bring slowly to a boil. Boil for 2 minutes and whisk constantly. Remove from the heat and pour it slowly into the required mould. Set a side.

Ingredients for Chamomile Salt

- 50g Maldon Salt
- 5g Chamomile Tea Leaves

Method

1. Use a robot coupe and blend ingredients together.

Assembling

1. Slice the toast in 2.5 & 9 cm rectangles. Panfry the toast at low heat with some butter. Cool and remove the excess butter. Place the toast in the centre of the plate.
2. Place the beetroot jelly on top of the toast and arrange the smoked wild Scottish salmon on top of the jelly.
3. Grate the zest of a fresh lime skin on top.
4. Sprinkle the chamomile-salt around and decorate with beetroot jelly and organic micro cress.

A HUMANITARIAN'S TREAT

Sustainably-farmed baby vegetables, goat's cheese cream, garden herbs served with a Dilmah Mandarin & Marzipan Pekoe infusion dressing.

Ingredients

- 3 pcs organic Baby Carrot
- 3 pcs organic Radish
- 20g Mushroom
- 40g Arugula
- 10g Frisee
- 10g organic French Bean
- 5g Basil
- 10g Flat-leaf Parsley
- 2g Himalaya Rock Salt
- 2g Sarawak Black Pepper
- 200g Goat Cheese
- 200g Cream Cheese
- 100g Sour Cream
- 5g Chives
- 20g Dilmah Mandarin & Marzipan Pekoe Tea
- 500g Water
- 200g Water
- 5g Balsamic Vinegar
- 80g Extra Virgin Olive Oil

Method for Goat Cheese Cream And Veges

1. Combine cream cheese, goat cheese and sour cream together. Add the Chives.
2. Bring water to boil and add the Dilmah Mandarin & Marzipan Pekoe tea, infuse for 5 minutes (to get a stronger taste), strain and let cool.
3. Shave the organic baby carrots & radish and place in the cold tea.
4. Bring water to boil, add salt and boil the French bean. Remove from the heat and cool down in ice water bath. Add the French beans to the cold tea and let infuse overnight.
5. Combine extra virgin olive oil & Dilmah Mandarin & Marzipan pekoe tea. Place in vacuum bag and Sous Vide at 63°C. for 10 hours.
6. Sauté the Mushrooms with Extra virgin olive oil, add salt & pepper and add balsamic. Set aside and let it infuse overnight.

Ingredients for Dilmah Mandarin & Marzipan Pekoe Tea Jelly

- 500g water
- 5g Agar Agar

Method

1. Boil the Aqua fresh water and let infuse the tea for 5 minutes (to get a stronger taste), strain and combine with Agar Agar and bring to boil. Pour into a 0.5 cm height tray and set aside.

Ingredients for Lawosh Dough

- 400g Flour
- 80g Soft Butter
- 160g Water
- 10g Salt

Method

1. Combine all together to form a dough. Let it rest overnight. Roll out at 2 mm and arrange in the required form. Bake at 150 Celsius for 10 minutes.





SMOKED

This Chai Masala Tube finds layers of Chai Masala crème brûlée, Dilmah Yata Watte jelly, white truffle vanilla gel and Pop Rocks work together to create a sensational tea dish.

Ingredients for Chai Masala Crème Brûlée

- 1000g Milk
- 1g Salt
- 2pcs Clove
- 5g Nutmeg
- 2pcs Cinnamon Sticks
- 2pcs Star Anise
- 1pc Fresh Ginger
- 5g Sarawak Black Pepper
- 2 Bay Leaves
- 500g Egg Yolk
- 200g Sugar
- 20g Dilmah Yata Watte Tea

Method

1. Bring milk to a boil and add the spices and tea and infuse for 5 minutes. Strain
2. Combine the sugar and egg yolk, then add the spiced milk. Strain
3. Pour in a tray and bake at 150 C. for ca. 30 minutes

Ingredients for Yata Watta Jelly

- 500g Water
- 10g Dilmah Yata Watte Tea
- 100g Sugar
- 5g Agar Agar

Method

1. Bring water to boil and let the tea infuse for 5 minutes and strain. Combine sugar and Agar Agar. Pour into the tea and bring to a boil. Pour into a shallow pan and set aside.

Ingredients for White Truffle Vanilla Gel

- 4pcs Tahiti Vanilla Bean
- 400g Milk
- 300g Cream
- 100g Sugar
- 5g White Truffle Oil
- Pinch of Salt
- Agar Agar

Method

1. Bring milk, cream, salt and vanilla to boil. Combine sugar and Agar Agar. Pour into the milk mixture and bring to a boil. Take off heat and cool and add the white truffle oil.

Assembling

1. Place the crème brûlée, followed by the Yata Watte gel into the tube. Finish with the white truffle vanilla gel and Pop Rocks



A tribute to both the art and the master: Kung-Fu and Bruce Lee

Chinese Kung Fu & Bruce Lee



ISLAND SHANGRI-LA,
HONG KONG

Ng Wai Kee & Ernest Wong

Gold Medal Winner 🏆

While Chinese Kung Fu may appear to be just some exhilarating physical movements seen in movies, it is in fact a profound study encompassing notions of the philosophical Taoism and Buddhism. One of the most significant aspects in Kung Fu is the constant pursuit of harmony and balance – the equilibrium between ‘yin’ and ‘yang’. Such pursuit in martial arts is also the key to afternoon tea pairing, an art which enhances the dining pleasure by marrying the best tea and finest food that perfectly complement each other.

Widely regarded as the most influential martial artist in the 20th century, Bruce Lee fruitfully demonstrated the marvel of Kung Fu to the world. As a tribute to this legendary paragon of modern martial arts, our tea pairings are named after four of Bruce Lee’s greatest movies. We truly hope that you will find our creations as appealing as the legacy of the esteemed martial art icon.

Special Awards for Outstanding Performances - **The Most Passionate Performance**



ISLAND SHANGRI-LA, HONG KONG

Ng Wai Kee & Ernest Wong

An iconic masterpiece that soars above the heart of Hong Kong, island Shangri-la is also home to the arresting 'Great Motherland of China', the largest Chinese landscape silk painting in the world. It's also the place to delve into a lobster-inspired afternoon tea at Lobster Bar and Grill.

CHINESE KUNG FU & BRUCE LEE

ENTER THE DRAGON

Paired with

SCALLOP AND SPINACH WITH OSCIETRA

CAVIAR AND LEMON CREAM

.....

WAY OF THE DRAGON

Paired with

PUFF PASTRY FILLED WITH DUCK, GRATIN AND GRAVY

.....

THE BIG BOSS

Paired with

CRISPY BITTER CHOCOLATE WITH

FROSTED CHOCOLATE TUBE

.....

FIST OF FURY

Paired with

GRANNY SMITH APPLE VANILLA MOUSSE,

FOAM AND SORBET

.....

TEA INSPIRED

THE MEDA WATTE SANDWICH

.....

TEA INSPIRED

MILLE FEUILLES AND TEA

.....

ENTER THE DRAGON

Paired with SCALLOP AND SPINACH WITH OSCIETRA CAVIAR AND LEMON CREAM

Dilmah's Natural Infusion of Blueberry from the Silver Jubilee Series is made into a special cocktail served chilled and refreshing.

Ingredients

- 2 oz. Natural Infusion of Blueberry (Silver Jubilee Series), chilled
- 0.25 oz. Peach Liqueur
- 0.25 oz. Chinese Spirit
- 05 oz. Yakult

Method

1. Shake all ingredients with ice, strain into a champagne glass and serve.

SCALLOP AND SPINACH WITH OSCIETRA CAVIAR AND LEMON CREAM

A medley of flavours and textures brought together with blanched spinach and steamed scallops served with caviar, chives, lemon, cream and gold leaf.

Ingredients

- 100g Puff Pastry
- 8 Pcs Scallops
- 100g Spinach Leaves
- Salt and Pepper

Ingredients for garnish

- 20cl Cream
- ½ bunch Chives
- 50g Caviar
- 1 dash Lemon Juice
- Gold Leaf

Method

2. Place the puff pastry sheet on a baking sheet lined with parchment paper. Preheat oven to 160°C and bake it for 18 minutes.
3. Cut the scallops to 5mm thick pieces, spread

the sliced scallops on a parchment paper and tighten them, season with salt and pepper.

4. Place the scallops in the freezer for a few minutes, then cut them into triangles of 6cm long and 3cm wide.
5. On a stainless steel plate covered with plastic film, spread the spinach leaves. Cover with another layer of film and put the plate in a steam oven at 85°C for 3 minutes to blanch the leaves.
6. Allow the leaves to cool down, place on the puff pastry.
7. Place the scallops and garnish onto the puff pastry.





WAY OF THE DRAGON

Paired with PUFF PASTRY FILLED WITH DUCK, GRATIN AND GRAVY

A warm and inviting tea mocktail inspired by the Dilmah Vivid Series' Chamomile tea is brewed with dried longans, red dates and honey.

Ingredients

- 4 oz. hot Chamomile Tea (Vivid Series)
- 4 pcs dried Longan
- 2 pcs dried Red Dates
- 0.5 oz. Honey

Method

1. Boil all ingredients together and serve strained into a Chinese tea glass.

PUFF PASTRY FILLED WITH DUCK, GRATIN AND GRAVY

Freshly-made warm puff pastries full of duck, chicken, pork, calf and juniper berries seasoned with truffle, cognac, port and red wine.

Ingredients for Meat Filling

- 140g Duck Breast
- 35g Chicken
- 75g Pork
- 35g Sub-Walnut Calf
- 40g Lard
- 30g Farce Gratin
- 50g Duck Liver, 30g diced, 20g sieved
- Madeira Cognac
- Truffle Juice
- Salt
- Pepper

Ingredients for Stuffing Gratin

- 23g Fat Bacon
- 23g Lean Pork
- 230g Chicken Liver
- 100g Red Wine
- 100g Port Wine
- Salt

- Pepper
- Cognac
- Juniper Berries

Ingredients for Puff Pastry

- 350g Water
- 28g Salt
- 120g Melted Butter
- 300g Cake Flour
- 500g Bread Flour
- 340g Butter, for folding

Method

1. Dissolve the salt in cold water and mix with the melted butter. Add the cake flour and bread flour in the butter-water mixture and stir.
2. Mix the dough, wrap it with a plastic film and rest in the fridge for 2 hours.
3. Roll out the dough into a rectangle; place the butter in the centre. Fold the sides of the dough over the butter to make them overlap slightly in the centre.
4. Roll out the dough, fold the bottom third up over the middle, then fold the top third over, roll it out and repeat the folding.
5. Rest the dough in the fridge for 3 hours, and then repeat the folding twice.
6. Cut out circles from the dough.
7. Spread a disc of dough; put the meat filling in the centre to form a core. Put another disc of dough on top. Seal and polish with egg yolk.
8. Preheat the oven to 180°C and bake for 16 minutes.

THE BIG BOSS

Paired with CRISPY BITTER CHOCOLATE WITH FROSTED CHOCOLATE TUBE

Yata Watte hot black tea brewed simply and perfectly as the ideal cuppa.

Ingredients

- 1 heaped teaspoon Yata Watte (Watte Series)
- 220ml Spring Water

Method

1. Boil the water to 100°C, then pour the hot water on the loose tea leaves. Stir the tea once then let it brew for 5 minutes, stir once more prior to serving.

CRISPY BITTER CHOCOLATE WITH FROSTED CHOCOLATE TUBE

A celebration of cocoa, this interesting combination of chocolate desserts include crispy praline, décor chocolate, chocolate sauce, chocolate ice cream, chocolate cremeux, crispy chocolate and a beautiful chocolate snow egg.

Ingredients for Chocolate Snow Egg

- 150g Egg Whites
- 110g Caster Sugar
- 36gq Cocoa Paste

Method

1. Beat the egg whites with the sugar very firmly. Melt in a double boiler and mix the chocolate with the egg white. Spread onto a frame, cook for 6 to 7 min at 80°C steam.

Ingredients for Crispy Chocolate

- 600g Caster Sugar
- 500g Feuilletine
- 400g Cocoa Nibs

Method

1. Make a dry caramel then pour over the

feuilletine and cocoa nibs. Let it cool down and then mix. Stencil on 4.5 x 14 cm, using a strainer, sieve the powder then cook.

Ingredients for Chocolate Cremeux

- 175g UHT cream
- 75g whole milk
- 50g egg yolks
- 40g sugar
- 210g dark chocolate
- 400g whipped cream

Method

1. Boil the milk, cream and bleach the yolks and sugar. Cook at 82°C and pour over the chocolate. Mix the whipped cream and stir into custard cream.

Ingredients for Chocolate Ice Cream

- 1L Whole Milk
- 120g Cream
- 60g Butter
- 120g Sugar
- 60g Trimoline
- 480g Chocolate
- 100g Egg Yolks
- 5g Stabiliser
- 100g Double Cream

Method

1. Heat the milk and cream with the trimoline at 50°C. Incorporate the stabiliser with 10% of the sugar, mix the egg yolks with the remaining sugar. Cook at 85°C, then sieve over the chopped chocolate and butter. Fill the tube of 1.5cm diameter and then cut to 14cm.

Ingredients for Chocolate Sauce

- 200g Water
- 20g Glucose
- 40g Sugar



- 30g Cocoa Powder

Method

1. Heat the water, sugar with glucose. Once it is boiling, add the cocoa and then reduce the heat to low.

Ingredients for Décor Chocolate

- 30g Dark Chocolate

Method

1. Cut the chocolate into rectangles of 4.5cm by 14cm and place onto the tubes of 2cm diameter for shaping.

Ingredients for Crispy Praline

- 170g Milk Chocolate
- 20g Cocoa Butter
- 190g Hazelnut Paste 100%
- 240g Paillete Feuilletine

Method

1. Melt together the chocolate and cocoa butter. Add the hazelnut paste, mix well then pour in the paillete feuilletine. Spread out between two plastic sheets, cut into rectangles of 1.5cm x 14cm.



FIST OF FURY

Paired with GRANNY SMITH APPLE VANILLA MOUSSE, FOAM AND SORBET

A cold mocktail made of Dilmah's famed Uda Watte tea combined with green apple, ginger honey and lemon.

Ingredients

- 3 oz. Uda Watte Tea (Watte Series), chilled
- 1.5 oz. Green Apple Puree
- 0.5 oz. Ginger Honey
- 1 Lemon Wedge

Method

1. Muddle the lemon wedge, ginger honey and green apple puree well, add the tea and shake with ice, strain into a white wine glass and serve.

GRANNY SMITH APPLE VANILLA MOUSSE, FOAM AND SORBET

A dish that amalgamates the various textures and tones of green apple using green apple cream, green apple mousse, green apple sorbet and green apple foam served with vanilla cream violet.

Ingredients for Green Apple Cream

- 2g Gelatine
- 100g Green Apple Puree
- 130g Whole Egg
- 100g Granulated Sugar
- 190g Butter
- 55g Concentrated Green Apple Paste
- 8g Manzana
- 1 Green Apple, finely dice and cooked with butter, sugar and vanilla pod.

Method

1. Heat the green apple puree with eggs and sugar in a water bath at 83°C. Add the gelatine, let it cool at 45°C, then add the butter, green apple paste and Manzana, mix well. Keep the cream in the fridge for at least 2 hours.

Ingredients for Green Apple Mousse

- 100g green apple juice
- 30g sugar
- 10g lemon juice
- 1 gelatine sheet

Method

1. In a saucepan, melt the gelatine, then add the heated lemon juice with sugar. Pour in the apple juice and mix with a beater until the mixture becomes a light mousse.

Ingredients for Vanilla Cream Violet

- 350g fresh Whole Milk
- 2 Vanilla Pods, scraped
- 125g Egg Yolks
- 100g Caster Sugar
- 9g Gelatine Sheet
- 250g Whipped Cream

Method

1. Boil the milk with the scraped vanilla pods. Whisk the egg yolks and sugar, add the milk and mix. Cook the mixture as a custard to 85°C, remove from heat poach for 5 minutes. Add the soaked gelatine and pour into a stainless steel bowl kept in a bath of ice to let it cool, stir occasionally. Fold in the whipped cream, stir gently.

Ingredients for Green Apple Sorbet

- 166g Water
- 160g Sugar
- 60g Glucose Powder
- 20g Lemon Juice
- 4g Stabiliser
- 400g Green Apple Puree
- 500g Green Apple Juice

Method

1. Make syrup with water, sugar, glucose powder, lemon juice and stabiliser, let it cool. Mix with the apple puree and apple juice, then freeze the mixture with an ice cream maker.

Ingredients for Green Apple Foam

- 500g Green Apple Juice
- 60g Sugar
- 3g Lecithin
- 800g Water

Method

1. Strain the green apple juice through a fine sieve; add in the sugar, lecithin and water. Use a hand mixer to make foam.

THE MEDA WATTE SANDWICH

A Meda Watte tea-infused fresh loaf of bread filled with a delectable chicken, mushroom and tea mayonnaise spread.

Ingredients For Meda Watte Tea Bread Dough

- 375g Bread Flour
- 187g Cake Flour
- 13g Salt
- 4g Sea Salt
- 18g Sugar
- 250g Milk
- 2 Eggs
- 25g Fresh Yeast
- 187g Butter, room temperature
- 15g Meda Watte Tea, finely chopped

Ingredients For Filling

- 25g Mushrooms, cooked
- 60g Chicken Breast, cooked
- 20g Mayonnaise
- 2g Meda Watte Tea
- Salt and Pepper

Method

1. Chop the cooked mushrooms and chicken breast into small dice. Add in the mayonnaise, salt and pepper, save the mixture for later use.
2. Dissolve the fresh yeast with milk.
3. Knead together the fresh yeast, flour, eggs, tea and milk; mix on low speed for 5 minutes and fast speed for 6 minutes.
4. Add salt, sugar and butter and knead for 2 minutes. Rest on the table for 1 hour.
5. Cut into rectangles of 2cm x 10cm. Leave the dough to rise in a proofing cabinet for 30 minutes.
6. Preheat the oven to 220°C and bake for 15 minutes.
7. Cut the Yata Watte tea bread in half and fill with the mushroom and chicken mayonnaise.





**NEW/OLD STYLE
BUTTERFLY TEA**

MILLE FEUILLES AND TEA

Croustillant Kouign-amann mille feuilles filled with Nuwara Eliya mandarin cream and jelly.

Ingredients for Kouign-Amann Dough

- 550g Flour
- 17g Sea Salt
- 20g chopped Nuwara Eliya Tea
- 10g Fresh Yeast
- 280g Water
- 20g Butter

To fold

- 500g Tempered Butter
- 300g Sugar
- 150g Muscovado Sugar

Method

1. In a bowl with attached hook, knead the dough for 6 minutes at low speed.
2. Keep the dough in a square shape and in the fridge for 2 hours.
3. Give two simple turns by incorporating the softened butter and let it stand for about 1 hour in the fridge.
4. Give two new single laps and incorporate the mixture of the two sugars.
5. Roll out the dough then cut into thin slices; cook the slices in a Panini maker to obtain a perfect caramelisation.

Ingredients for Nuwara Eliya Mandarin Cream

- 66g Eggs
- 72g Sugar
- 1 Lemon Zest
- 5g Nuwara Eliya Tea
- 1/2 Tangerine Zest
- 30g Lemon Juice
- 32g Tangerine Concentrate
- 108g Butter
- 50g Mascarpone
- 250g Tangerine Cream

Method

1. Mix the eggs, sugar, lemon zest, tangerine juice, Nuwara Eliya tea and tangerine concentrate; poach in a water bath until 84°C. Cool down to 60°C, add the butter and whisk. Mix with a hand mixer for 10 minutes. Keep the mixture for 24 hours before use. Whisk with the mascarpone and tangerine cream.

Ingredients for Nuwara Eliya Tea Jelly

- 350g Mandarin Juice
- 100g Sugar
- 20g Nuwara Eliya Tea
- 5pcs Gelatine Sheets
- 3pcs Mandarin Zest

Method

1. In a saucepan, heat the mandarin juice with sugar. Remove from the heat, add in the tea and gelatine previously rehydrated in cold water. Refrigerate until it is completely set.



Honey: A wonderful element in tea

Sustainability is Key



RESTAURANT VERMEER

Vilmos Dohnal & Wesley Schipper

Gold Medal Winner 

Our Restaurant Vermeer has an organic rooftop garden of 80m² and four beehives. At the garden, we grow small vegetables, herbs and flowers and our beehives provide us with good quality honey. At the restaurant, we are always looking to work with the best produce and with the utmost respect for our farmers and suppliers. Our aim is to show the pure product at all times: taste foremost, then technique and presentation.

For us, the use of local products is standard; vegetables from around Amsterdam, meat from Dutch origin, and fish and seafood from the North Sea. Regular contact with our suppliers gives us the opportunity to work with the best quality products in the right seasons. In doing this, we believe we contribute to a better, greener world. It is this philosophy that has inspired our menu for Dilmah's Afternoon Tea challenge.

Special Awards for Outstanding Performances - **The Best Tea-Inspired Food**



RESTAURANT VERMEER

Vilmos Dohnal & Wesley Schipper

Passion and ambition; these two simple words define Restaurant Vermeer situated on the Prins Hendrikkade in Amsterdam. Vermeer has a prestigious reputation and provides its guests the finest in cuisine with elegance and grace.

SUSTAINABILITY IS KEY

SIMPLY YATA WATTE

Paired with

HONEY CUSTARD WITH SABLE BISCUIT
AND LAVENDER FOAM

.....

ORIGINAL BREAKFAST COMFORTER

Paired with

TROPICAL PASSION

.....

NUWARA ELIYA AFTERNOON

Paired with

PINK TUNA MEDLEY

.....

THE MEDA WATTE COCKTAIL

Paired with

LANGOUSTE WITH PUMPKIN MOUSSE
AND SEA BUCKTHORN

.....

TEA INSPIRED

CHOCOLATE-T-MOUSSE

.....

TEA INSPIRED

TEA-INFUSED BOUILLON AND GARDEN
PEA DUMPLINGS

.....

SIMPLY YATA WATTE

Paired with HONEY CUSTARD WITH SABLE BISCUIT AND LAVENDER FOAM

Dilmah's Yata Watte Tea brewed strong and bold.

Ingredients

- 5g Dilmah's Yata Watte Tea
- 500ml Spring Water

Method

1. Boil spring water at 100 degrees Celsius. Pour over tea. Stir every 2 minutes. Strain after 4 mins and serve in a warm tea cup.

HONEY CUSTARD WITH SABLE BISCUIT AND LAVENDER FOAM

A warm honey custard served on a sable biscuit is topped with lavender foam and petals.

Ingredients for Honey Custard

- 1L Cream
- 24 Egg Yolks
- 440g Honey, warm
- Touch of Salt

Method

1. Warm up the honey in a medium saucepan. Mix it with the cream and the lightly whisked egg yolk. Keep it warm. Pour the mixture into a deep silicon form. Cook in the oven at 90°Cdegrees for 50 minutes.

Ingredients for Lavender Foam

- 200g Glucose
- 300ml Water
- 50g Sugar
- 6g Lavender
- 2g Salt
- 2 ½ Gelatine Leaf

Method

1. Bring to boil the glucose sugar and water, add the dried lavender. Take off heat and infuse for

one hour under cling film. Add the salt and the soaked gelatine leaf. Chill the mixture over ice, then fill it into isi espuma guns, use 2 chargers.

Ingredients for Sable Biscuit

- 420g Flour
- 280g Sugar
- 250g Butter (best quality, unsweetened)
- 2 Large Eggs
- Pinch of Salt

Method

1. Prepare the dough at least 8 hours in advance. In a large whisking bowl combine the flour with the sugar and salt. Add the eggs, mix it roughly then add the butter. To prevent the dough from getting too warm, work on a cold surface. Store in the fridge. Bake at 160°C degrees for 67 min.

Assembling

To serve, arrange the biscuit at the centre of your dish, top with custard and foam (as shown in the image) and sprinkle with some lavender petals.





ORIGINAL BREAKFAST COMFORTER

Paired with TROPICAL PASSION

A cocktail that combines a rich and spiced chai syrup, flavoured with Dilmah's Original Breakfast Tea, with vodka and lemon juice.

Ingredients

- 20ml Vodka
- 10ml Lemon Juice

Ingredients for Chai Syrup

- 1 tbsp. Cardamom
- 1 tbsp. Clove
- 1 tbsp. Pepper
- 1 tbsp. Orange Peel
- 1 Vanilla
- 1 Cinnamon Stick
- 1cm Ginger
- 1cm Lemon Grass
- 100ml Water
- 200g Sugar
- 7gm Dilmah Original Breakfast Tea, infused for 6 hours in 500ml of mineral water

Method

1. Make Chai Syrup by reducing ingredients together until a sugar syrup like consistency is reached.
2. Charge in a soda siphon and add 20ml vodka, 10 ml lemon juice and 20 ml chai syrup in a champagne glass and serve

TROPICAL PASSION

Passion fruit and mint ice cream accompanied by an exotic coconut and rum foam and a buttery almond crumble, all served in a vibrant passion fruit shell.

Ingredients for Passion Fruit Ice Cream

- 300g Passion Fruit Coulis infused with 1\2 Bunch of Mint (for 24 hours)
- 100g Water
- 100g Glucose

- 200ml Water
- 1 Gelatine Leaf
- Salt to taste

Method

1. Mix all ingredients together, place in pacojet pot or use an ice cream maker.

Ingredients for Coconut Foam

- 400ml Coconut Puree
- 200ml Cream (full fat)
- 50g Sugar
- 1 Gelatine Leaf
- 30ml Bacardi Rum
- 1\2 Lime Juice

Method

1. Gently whisk the coconut puree with the sugar and the full fat cream. Soak and squeeze the gelatine, and melt it in a small amount of coconut puree. Bring all ingredients together, sieve, and place the mixture in an isi espuma gun. Use 2 chargers for half litre of mix.

Ingredients for Almond Crumble

- 50g White Sugar
- 100g Butter
- 100g Toasted Almonds
- 200g Flour
- 1 Egg White

Method

1. Toast the almonds, crush it in the mortar. Mix it with the rest of the ingredients; make sure that the butter doesn't melt. Bake at 180°C for 10 min.

NUWARA ELIYA AFTERNOON

Paired with PINK TUNA MEDLEY

Dilmah's Nuwara Eliya Pekoe is brewed with Tonka beans, cloves, star aniseed, and fennel creating a taste profile that is both exciting and delicious.

Ingredients

- 4grams Dilmah Nuwara Eliya Pekoe
- 400ml Water (100 Celsius)
- 1 Tonka Bean
- 2 Cloves
- 1 Star Aniseed
- Half a Shaved Fennel

Method

1. Add all the ingredients to a teapot and brew for 3 minutes and serve.

PINK TUNA MEDLEY

Seared Pink Tuna with cucumber gazpacho, yoghurt, avocado and cucumber marinade and parmesan crisps sprinkled with seaweed salt.

Ingredients for Cucumber Gazpacho

- 2 Medium Cucumbers
- 1 Yellow Paprika
- 3 Yellow Tomatoes
- 1 Banana Shallot
- 1 Clove of Garlic
- 4 Slices of White Bread, toasted using extra virgin olive oil
- Sherry Vinegar
- Salt and Pepper to taste

Method

1. Chop all ingredients to small mirepoix, apart from the white bread. Marinate for 24 hours. Place in robot coupe, add the bread. Sieve, and keep it cold

Ingredients for Cucumber And Avocado Marinade

- 1 Cucumbers
- Olive Oil

- Salt to taste
- A few Garlic Cloves
- 1 Crushed Avocado
- Pepper to taste
- Dash of Lemon Juice

Method

1. Slice the cucumber to 0.5 mm thick slices, marinate with olive oil, salt and garlic. Chop to brunoise, mix it with one crushed avocado. Season with salt, pepper and lemon juice.

Ingredients for Parmesan Crisp

- 100g Tapioca Flour
- 70g Water
- 60g Parmesan (grated)
- 4g Salt

Method

1. Bring all ingredients together, roll out between 2 silicon sheets. Steam it for 25 min on 100°C. Remove the top silicon sheet and continue to dry the crisp at 56°C, for around 34 hours. Let it cool. The crisp shouldn't be too dry or too soft. Fry in deep fat fryer at 180°C.

Ingredients for Tuna

- Fresh line caught, best quality Tuna

Method

1. Slice the tuna to 2.5 cm thick sliced, sear on one side. Brush the tuna with olive oil, season with seaweed salt.

Assembling

To serve, place the tuna on the cold gazpacho. Garnish with avocado and cucumber marinade, seaweed parmesan crisps and thick yoghurt.





THE MEDA WATTE COCKTAIL

Paired with LANGOUSTE WITH PUMPKIN MOUSSE AND SEA BUCKTHORN

A daring new cocktail that combined Dilmah's Meda Watte Tea, brewed strong, with Yuzu, lemon, honey, salt and spice.

Ingredients

- 60ml Dilmah Meda Watte Tea (from 5g of tea leaves strong brewed in 500ml of water for 5 minutes, and cooled)
- 5ml Yuzu
- 10ml Lemon Juice
- 3 bar spoons of Honey
- 10 Salty Fingers
- 1cm Chilli

Method

1. Shake all ingredients together, double strain and serve.

LANGOUSTE WITH PUMPKIN MOUSSE AND SEA BUCKTHORN

Lobster cooked to tender perfection is brushed with buckthorn coulis and is served with pickled pumpkin and a tantalising pumpkin mousse.

Ingredients for Pumpkin Mousse

- 1 small Butternut Squash
- 2 Eggs (cooked for 4minutes)
- 1tbsp. Crème Fraiche
- 100ml Grape Seed Oil
- Salt and Pepper

Method

1. Peel the pumpkin, chop to medium sized dice, then roast in the oven until golden brown. Place in robot coupe, add the eggs and blend it with the grape seed oil. Add the crème fraiche at the end, season with salt, sieve and place in piping bag.

Ingredients for Sea Buckthorn

- 200g Sea Buckthorn
- 100g Honey
- 50ml Sherry Vinegar
- 1 Vanilla Pod
- Pinch of Salt

Method

1. Bring to boil the honey with vinegar and vanilla. Cool down, add sea buckthorn. Vacuum it, and steam at 60°C for 10 min. Pick out the nicer berries for garnish, and blend the left over in robot coupe. Use the coulis to brush the langouste once it is cooked.

Ingredients for Pickled Pumpkin

- 1 Uchiki Kuri Pumpkin, sliced and shaped
- 100ml White Balsamic Vinegar
- 100ml White Wine
- 100ml Water
- 100g Sugar
- Coriander Seeds, Star Anise, Lemon Juice

Method

1. Bring all ingredients to boil, add the sliced pumpkin, cook for 2mins. Cool in the liquid itself.

Ingredients for Langouste

- Freshly caught spiny Lobster

Method

1. Set the oven on steam. Prick the lobster tail with a long needle, so that it will stop the tail from curling during cooking. Steam at 72°C for 56 mins (or depending on size). Clean it carefully, keep it warm, and brush with the sea buckthorn coulis.

CHOCOLATE-t-MOUSSE

A rum and Manjari chocolate mousse infused with Dilmah's Original Earl Grey Tea served with cacao nibs crumble and chocolate tuille.

Ingredients for Chocolate Mousse

- 4 Egg Yolks
- 200ml Milk
- 100g Sugar
- 20ml Captain Morgan Rum
- 175g Manjari Chocolate
- 200ml Cream (to whisk)
- 20g Dilmah Original Earl Grey Tea
- Pinch of Salt

Method

1. Infuse the milk with the Original Earl Grey overnight (12 hours).
2. Whisk the yolks with the sugar and a pinch of salt.
3. Cook in a small saucepan with the infused milk. When it reaches 80°C, remove from heat, and pour over the Manjari chocolate.
4. Allow to cool, whisk the cream until it holds soft peaks.
5. Fold the cream into the chocolate and fill it into piping bags.

Ingredients for Cacao Nibs Crumble

- 200g Flour
- 120g Butter
- 50g Sugar
- 25g Cacao Powder
- 30g Crushed Cacao Nibs

Method

1. Crush cacao nibs in the mortar. Combine the flour with the rest of the dry ingredients, add the butter. Place it on baking paper, bake at 180°C for 10 minutes.

Ingredients for Chocolate Tuille

- 200g Dark Chocolate
- 300ml Water
- 100g Isomalt Sugar
- 80g Sugar
- 20g Glucose
- 3g Xantana

Method

1. Bring to boil the water with sugar, glucose, and isomalt. Melt chocolate over au bain-marie, pour the liquid in, add xantana. Lay the mixture on a silicon sheet and bake at 130°C for 30 mins.

Assembling

To serve, place the mouse on top of the cacao nibs crumble and garnish with the chocolate tuille.





Special Awards for Outstanding Performances - **The Best Tea-Inspired Food**

TEA-INFUSED BOUILLON AND GARDEN PEA DUMPLINGS

Carrot bouillon infused with Springtime Oolong Ginger Tea served with garden pea dumplings and grape seed tea oil.

Ingredients Carrot And Tea Bouillon

- 5kg Carrots (to juice)
- 3 Carrots
- 2 White Onion
- 2 Celery Branches
- 1 Fennel
- 1 Leek, Star Anise, Coriander Seed, Lime Zest, Lemon Grass
- 1½ L White Wine
- Salt and Lime Juice to taste
- Dilmah Springtime Oolong Ginger Tea (for 500 ml of soup use 5g of Tea)

Method

1. Gently roast the vegetables with the spices in a pan. Add a few pinches of salt and white wine, then reduce it down completely.
2. Pour in the carrot juice, set it on medium fire.
3. Let the liquid split and cook for 25 min. Sieve the bouillon in a clean towel, allow to cool.
4. Infuse it with cold tea for 24 hours. Season with salt lime juice.

Ingredients for Oolong Oil

- 20g Dilmah Springtime Oolong Ginger Tea
- 200ml Grape Seed Oil

Method

1. Blanch the tea for 20 seconds in boiling water. Blend in robot coupe with 200ml of oil. Vacuum it, and steam in the oven at 70°C for 4 hours, allow to cool.

Ingredients for Garden Pea Dumplings

- 250g Garden Peas
- 5 stems of Fresh Mint, thinly sliced
- Olive Oil
- Salt and Pepper
- Wonton Pastry

Method

1. Blanch the peas in boiling water, keep it crunchy. Smash the peas with a fork, add the thinly sliced mint, olive oil and salt. Pipe the filling in the rolled out wonton pastry and shape small raviolis or dumplings. Cook for 2 mins in salty, gently boiling water.



Tea nowadays tends to be sipped like wine

The Values of Tea



INSTITUT PAUL BOCUSE

Thibaut Idenn & Pierre Jean Arpurt

Gold Medal Winner 

In a society diverting more and more human relationship through new technologies, it is pleasant to meet in a simple place where the feeling of well-being and friendliness is at its peak. A place where time seems to have stopped in a world where everything goes too fast.

The presentation is about letting yourself go during a short moment in order to taste an ancestral product. A liquor which has passed through ages, civilisations; a liquor that has been discovered and re-discovered, again and again. From China, the tea would have travelled all around Asia to know its international expansion, thanks to the British Empire.

Since those days, 'tea time' became one of the most important instances for the English. In a moment of pleasure and appeasement, tea would have helped the signing of signatures, unexpected meetings and the trade of ideas which have contributed to the construction of the modern world in which we are living today.

A product of terroir and passion, tea nowadays tends to be sipped like wine. However, since bygone days, a number of cultural links could have predicted this change in West Europe. We just had to await the meeting of inspiration and the perfect producer to let the magic happen.

For this competition we have been inspired by the Dilmah Company's values. Values of family, tradition, ecological friendliness, but also values of pleasure, sharing, freshness and creativity. These values have been selected through numerous speeches of Mr. Merrill J. Fernando and our reflection is focused on the project feasibility and productivity of our work and its successful execution anywhere in the world. The goal was to spread the revival of tea to everyone, everywhere.

Special Awards for Outstanding Performances - **The Perfect Cup**



INSTITUT PAUL BOCUSE

Thibaut Idenn & Pierre Jean Arpurt

A showcase for French know-how and etiquette, Institut Paul Bocuse has been resolutely positioned on the cutting edge of culinary trends for more than 20 years. Presided by two exceptional men: Paul Bocuse, founder of the school in 1990, and Gérard Pélisson, co-founder of the Accor group, the school welcomes 460 students from 40 nationalities each year.

THE VALUES OF TEA

PURE DARJEELING SINGLE REGION TEA

Paired with

THE TOMATO

.....

SMOKY TIME MOCKTAIL

Paired with

CHOCOLATE CIGAR

.....

UDA WATTE SOUR

Paired with

HAM SANDWICH

.....

HARMONY TEA STRAWBERRY

Paired with

PEAS AND STRAWBERRIES

.....

TEA INSPIRED

CHICKEN COOKED IN BLADDER

.....

TEA INSPIRED

ICED TEA PEACH

.....

PURE DARJEELING SINGLE REGION TEA

Paired with THE TOMATO

Dilmah's finest Darjeeling Tea brewed in a perfect cuppa.

Ingredients

- 5g Dilmah's Darjeeling Tea
- 500ml Spring Water

Method

1. Boil spring water at 100 degree Celsius. Pour over tea. Stir every 2 minutes. Strain after 4 mins and serve in a warm tea cup.

THE TOMATO

A complex creation of multiple layers of texture, flavour and colour, all showcasing the versatility and promise of the simple tomato.

Ingredients for Tomatoes Royale

- 0.2kg Dry Tomatoes
- ½ Litres Milk
- ¼ Litres Cream
- 7Pcs Eggs

Method

1. Mix the dried tomatoes with milk, cream and eggs. Cook in steam oven at 85°C for 6 min.

Ingredients for Tomatoes Tartare

- 0.15kg Roma Tomatoes
- 0.05kg Shallots
- 3 Pcs Cornichons
- 4 Basil Leaves
- Oil olive to taste
- Salt to taste
- Pepper to taste
- Piment d'Espelette to taste
- Capers as needed

Method

1. Cut the tomatoes. Add some oil olive, basil,

white balsamic vinegar, shallot, capers and other ingredients. Keep it for 24 hours in the fridge before use.

Ingredients for Tomato Sorbet

- 270g Water
- 210g Sugar
- 30g Glucose
- 1l Tomato Juice
- Lemon Juice, as needed
- Pepper, as needed
- Balsamic vinegar, as needed
- Basil Tips, as needed

Method

1. Make your tomato juice and cook it at 40°C. Add all of your powder and lemon juice to 60°C. Keep it frozen for 24 hours.

Ingredients for Mozzarella Espuma

- 0.125kg Buffalo Mozzarella
- 0.2 Litres Cream
- 0.17 Litres Milk
- ½ Bottle Basil, dried

Method

1. Cook the milk with the cream, mozzarella and basil for 5 mins. Mix and filter. Put in syphon. Keep it for 24 hours before serving.

Assembling

Make Tomato Water by combining 6 gelatine leaves in a litre of water and Olive Powder, by cooking your olive in the oven at 100°C for two hours and crushing to a powder. Using these and the other components, assemble the dish as you wish and finally garnish topped with Noir de Crimé, green zebras, tomatoes, balsamic vinegar, basil, purple basil, parmesan and capers.



Special Awards for Outstanding Performances - **The Perfect Cup**



SMOKY TIME MOCKTAIL

Paired with CHOCOLATE CIGAR

A concoction of Ceylon Tea with Apple Pie & Vanilla and a Natural Lemon Verbena infusion combined with cinnamon, cardamom, star anise and lime juice topped with Natural Lemon Verbena smoke.

Ingredients

- 3g Ceylon Tea with Apple Pie & Vanilla
- 1 stick Cinnamon
- 2 Cardamoms
- 2 Star Anise
- 1cl Lime Juice
- 1g Natural Lemon Verbena

Ingredients for Smoked Natural Verbena

- Frozen Ice
- 20cl Cold Natural Lemon Verbena Infusion

Method

1. Put all the ingredients in a stovetop vacuum tea maker. Boil 20cl tea and brew for 4 minutes. Pour in your glass.
2. Add a frozen ice cube into the Natural Verbena Infusion decanter. Pour the released smoke on top of the mocktail and serve.

CHOCOLATE CIGAR

A wonderfully unique presentation of chocolate created in the form of a cigar made using chocolate biscuits, chocolate crispies and cognac ganache.

Ingredients for Chocolate Biscuit

- 0.16kg Yolk
- 0.24kg Egg Whites
- 0.25kg Sugar
- 0.035kg Chocolate Powder

Method

1. Whip the yolk. Whip the egg whites and add the sugar. Add the yolk in the egg white mixture. Finish by adding the cacao powder.

Ingredients for Chocolate Crispy

- 0.04kg Milk Chocolate
- 0.025kg Pailleté Feuillantine
- 0.031kg Praliné Hazelnut

Method

1. Melt the chocolate at 45°C and add the praliné and the feuillantine.

Ingredients for Cognac Ganache

- 0.3kg Cream
- 0.025kg Butter
- 0.05kg Trimoline
- 0.3kg Chocolate 66%
- 0.025kg Cognac

Method

1. Boil the cream with the trimoline. Put the chocolate in three steps. Finish by adding the butter. When it's cold, add the cognac.

UDA WATTE SOUR

Paired with HAM SANDWICH

A cocktail served chilled, this finds Dilmah's Uda Watte Tea combined with egg whites, lime juice, and the rich flavour of Guillion whiskey.

Ingredients

- 2cl Uda Watte Syrup*
- 2cl Egg Whites
- 1cl Lime Juice
- 3cl French Whisky, Guillon
- 1 Tea Leaf for garnish

* Ingredients for Uda Watte Syrup

- 3g Uda Watte Tea
- 150g Powdered Sugar

Method

1. Boil 20cl of water in a pot. Take off fire and add the tea for syrup and brew for 5 to 7 min. Strain and reduce the syrup on stove with powdered sugar for 5 mins.
2. Add all the ingredients into a shaker full of tea-infused ice. Shake well. Pour into a glass and decorate with a tea leaf. Serve chilled.

HAM SANDWICH

A gourmet twist on an otherwise regular sandwich using fried, blown-bread buns, a mustard infused ham mousse and a delectable truffle butter.

Ingredients for Blown Bread

- 0.226kg Flour
- 1/8 Litres Milk
- Yeast, as needed
- 0.004kg Salt

Method

1. Mix the bread and the salt. Dissolve the yeast in the milk and cooked at 28°C. In a kitchen aid, mix flour with the milk and yeast for 14 minutes. Keep it in the fridge for 24 hours. Roll dough out to 3mm. Cut into desired shapes and fry in oil at 190°C.

Ingredients for Ham Mousse

- 0.09kg Ham
- 0.05l Cream
- Mustard, as needed
- 0.115kg Whipped Cream
- 0.002kg Gelatine
- Salt, as needed
- Pepper, as needed

Method

1. Grind the ham into a fine paste. Reduce the cream on a stove and add the gelatine. When cooled, mix with the ham and add mustard, truffle oil, salt and pepper as needed. Keep in the fridge overnight. Pass through a strainer and fold in the whipped cream before filling into blown bread buns.

Ingredients for Truffle Butter

- 0.025kg Butter
- 0.002kg Lemon Juice
- Truffle Oil, as needed

Method

1. Soften your butter. Add the lemon juice and truffle oil. Mix well and refrigerate.





HARMONY TEA STRAWBERRY

Paired with PEAS AND STRAWBERRIES

A green tea-infused strawberry beverage with a dash of lime served chilled and delicious.

Ingredients

- 5cl Organic Leafy Green Tea
- 1cl Lime juice
- 5cl Organic Leafy Green Tea infused in Strawberry Nectar

Method

1. For the infusion in the strawberry nectar, add to 50cl of fruit nectar, 10g of tea. Infuse in a vacuum bag for 30min in warm water. Allow to cool. Pour all the ingredients into a shaker and shake with ice cubes. Serve chilled.

PEAS AND STRAWBERRIES

An interesting dish that brings together a pea mousse, strawberries and sable.

Ingredients for Sablé

- 0.40kg Flour
- 0.15kg Butter
- 0.04kg Fécule
- 0.1kg Almond Powder
- 0.25kg Icing Sugar
- 0.1kg Eggs

Method

1. Make soft the butter. Add your eggs. Finish by adding all other ingredients and mixing through. Bake at 150°C.

Ingredients for Pea Mousse

- 0.8kg Water
- 0.4kg Peas
- 0.115kg Sugar
- 0.008kg Gelatine
- 0.114kg Whipped Cream
- 0.057kg Egg Whites

Method

1. Cook peas with water and sugar until mushy. Blend it and add gelatine. Let it cool and add egg whites and whipped cream. Keep under refrigeration.

Ingredients for Strawberries

- 0.215kg Strawberry Juice
- 0.045kg Sugar
- 0.01kg Fécule
- 0.07kg Gelatine
- 0.025kg Lime juice
- 0.025kg Grand Marnier
- 0.375kg Strawberries, hulled and sliced

Method

1. Make strawberry juice warm on a stove. Add sugar, fecule and gelatine and boil for one minute. Take off heat and add the Lime Juice and Grand Marnier. Let cool and finally add the strawberries.

CHICKEN COOKED IN BLADDER

A traditional chicken dish made even more flavoursome with the flavour of Dilmah's Oolong Ginger Tea and buttered baby vegetables.

Ingredients for Chicken Tea Stock

- 1kg Chicken Bones
- 0.15kg Carrots
- 0.15kg Leeks
- 0.1kg Onions
- 0.015kg Oolong Ginger Tea
- 0.002kg Saffron

Method

1. Boil chicken bones in water. When the water is boiling, add the vegetables. Cook for 1.30 hours. Filter the chicken stock. Add the Oolong Ginger Tea and infuse it for 4mins. Strain the stock again and add saffron.

Ingredients for Chicken

- 0.78kg Chicken
- 0.18kg Chicken Tea Stock
- 1 Bladder Piece
- 0.1kg Ginger

Method

1. Marinate ginger with Oolong Ginger Tea a day ahead. Put the chicken and ginger inside the bladder and add the chicken tea stock. Tie the bladder close. Cook for 45mins in 65°C water.

Ingredients for Baby Vegetables

- 0.25kg Carrots
- 0.25kg Fennel
- 0.25kg Leeks
- 0.25kg Potatoes
- Butter
- Chicken Tea Stock, cooked in bladder

Method

1. Cook all your vegetables in boiling water. Glaze your vegetables with butter and tea chicken juice.





ICED TEA PEACH

Roasted peaches are glazed in honey are served with diplomate cream, tea granite and an amazing Earl Grey emulsion.

Ingredients for Diplomate Cream

- 0.520kg Milk
- 0.114kg Yolk
- 0.1kg Honey
- 0.05kg Maizena
- 0.003kg Gelatine
- 0.24kg Whipped Cream

Method

1. Boil milk with the honey. To it, add yolk with Maizena. Cook for 3 minutes. Add the gelatine. Let cool and finally fold in the whipped cream.

Ingredients for Earl Grey Tea Emulsion

- 0.12kg Egg Whites
- 0.2kg Earl Grey Tea
- 0.05kg Sugar
- 0.006kg Gelatine

Method

1. Make your syrup using sugar, tea and gelatine. Take off heat. Add your egg whites when the syrup is cold. Put in a syphon.

Ingredients for Tea Granité

- 0.1kg Earl Grey Tea
- 0.005kg Lemon Juice

Method

1. Make your tea and add the lemon juice. Freeze.

Ingredients for Roasted Peach

- 0.5kg Peaches, halved
- Honey, as needed

Method

1. Cook half a peach in the oven for 10min at 180°C. Let cool and pull out the skin. Glaze with honey.



Australians love to be connected with nature

The Australian Journey



DILMAH REAL HIGH TEA CHALLENGE NATIONAL WINNERS 2012, AUSTRALIA

Selvana Chelvanaigum & Ian Jones

Gold Medal Winner 🏆

We have chosen to take you, our guest, on a journey through Australia touching on our history, culture and landscape of our country to enable you to see how tea matches our life style.

Australians love to be connected with nature: the rain forest, the bush, the outback and the sea are the places we love to explore, and what better way than with good friends, good food and of course the right drink, Tea.

Special Awards for Outstanding Performances - **The Sustainability Award**



DILMAH REAL HIGH TEA CHALLENGE NATIONAL WINNERS 2012, AUSTRALIA

Selvana Chelvanaigum & Ian Jones

Located on Level 1 of the National Gallery of Victoria, The Tea Room offers a modern interpretation of a timeless tradition. Macarons, éclairs and a delectable array of cakes and savouries, are all handmade by a team of talented pastry chefs.

THE AUSTRALIAN JOURNEY

ORGANIC SENCHA WITH SEAWEED AND CUCUMBER

Paired with

THE OUTBACK

.....

NATURAL LEMON VERBENA FIZZ

Paired with

TASTE OF SEASIDE

.....

SPRINGTIME OOLONG WITH GINGER & GENTLE MINTY
GREEN TEA WITH YATA WATTE TEA SYRUP

Paired with

APPLE ISLE

.....

HOMAGE TO TRADITION

Paired with

THE ANZAC

.....

TEA INSPIRED

TRADITIONAL ELEGANCE

.....

TEA INSPIRED

THE BUSH

.....

ORGANIC SENCHA WITH SEAWEED AND CUCUMBER

Paired with THE OUTBACK

Perfectly brewed Organic Sencha from Dilmah is cooled with water seeped in cucumber and seaweed, served deliciously chilled.

Ingredients

- Organic Sencha Tea, cold infused (for at least 20 minutes)
- Organic Sencha Tea, brewed hot
- Water seeped in Cucumber and Seaweed

Method

1. Prepare and brew a warm pot of organic Sencha with spring water heated to 80 degrees. Allow cooling and add water seeped in cucumber and seaweed. Make ice cubes from this brewed tea.
2. To finish, place the ice cubes in a large cocktail glass and pour over the cold infused Organic Sencha.
3. Garnish with lime and cucumber. Serve chilled.

THE OUTBACK

Salt-crust baked beetroots served with whipped goat's curd with Chardonnay vinegar and macadamia, beetroot and rye sand.

Ingredients for Salt-Crust Baked Beetroot

- 500g Plain Flour
- 400g Water
- 200g Murray River Pink Salt, finely ground
- 2 sprigs Thyme
- 5 twists Black Pepper
- 50ml Pepper Berry Vinegar

Method

1. Preheat the oven to 200°C.
2. Gently clean the beetroot by scraping with a small knife; do not peel them.
3. Mix all the salt crust ingredients together in a

large bowl to form a paste.

4. Roll this paste out on a floured surface, then wrap each beetroot up in some of the paste; push the edges together to seal it.
5. Lay the wrapped beetroot on a baking tray, and bake for 45 minutes–1 hour until cooked, set them aside to cool.
6. When the beetroot are cool to the touch, break all the paste open and take them out; they should be cooked but still firm to your touch.
7. Take the skins off carefully.
8. Marinate in pepper berry vinegar.

Ingredients for Whipped Goat's Curd

- 100gm Fresh Goat's Curd
- 4tsp. Double Cream
- 1tsp. Chardonnay Vinegar
- 2 twists White Pepper

Method

1. Whip the goat's curd ingredients together in a large bowl until smooth. Store in a piping bag with a 1cm plain nozzle, put the bag in a dish and chill it in the fridge.

Ingredients for Macadamia, Beetroot And Rye Sand

- 100g Roasted Macadamia, coarsely chopped
- 100g Air-Dried Beetroot Powder
- 100g Toasted Rye Bread, coarsely chopped

Method

1. Mix all ingredients together, then season to taste.

Assembling

Place the sand in the base of the serving dish and top with the goat's cheese curd. Place the roasted beetroot on top of this and garnish with fried saltbush leaves and fermented garlic.





NATURAL LEMON VERBENA FIZZ

Paired with TASTE OF SEASIDE

Dilmah's Natural Lemon Verbena is infused with wheat beer and frozen, to be topped off with fresh lemon and fizzy sugar.

Ingredients

- 375ml Wheat Beer (plus more)
- 4tsp. Natural Lemon Verbena, brewed strong
- Squeeze of Lemon
- Fizzy Sugar Cube

Method

1. Place wheat beer in an open container and add the Lemon Verbena and infuse for 1 hour. Strain and freeze until just mushy (granita). Half fill a beer glass with the frozen tea and top with a squeeze of lemon juice and fresh wheat beer. To finish, drop in a cube of fizzing sugar.

TASTE OF SEASIDE

Salt and citrus cured Barramundi served with oyster and Dijon mustard mayonnaise topped with fried prawn floss dressed in lime.

Ingredients for Cured Barramundi

- 500g Barramundi, skin off, deboned
- 500g Salt
- 500g Caster Sugar
- 2tsp. Lime Zest

Method

1. Mix salt, sugar and lime zest together, pack it all around your fillet of fish. Place in refrigerator and allow curing for 1hr. Wash marinade off barramundi and cut into 5cm pieces.

Ingredients For Oyster Mayonnaise

- 3 Oysters
- 100ml Canola Oil

- 50ml Olive Oil
- 2tbsp. Dijon Mustard
- ½ Lemon, juiced
- 30gm Chives, finely snipped
- Salt to taste

Method

1. Put the oysters, mustard, and lemon juice in a small jug and blend with a hand mixer, adding the oil slowly like a classic mayonnaise. Season to taste. Pass through a fine sieve then add the chives.

Ingredients for Prawn Floss

- 500g Prawns, shelled and deveined
- 100ml Fish Sauce
- Juice of one Lime

Method

1. Marinate prawns in fish sauce for 1hr and strain. Pan fry in a hot pan until golden all over, take off heat and season with lime juice. Place in refrigerator until cold. Blend in a blender until prawns resemble floss.

Assembling

Poach, then shallow fry baby potatoes and place in an oyster shell (optional). Top this off with the oyster mayonnaise and the barramundi. Finally place the prawn floss on top and garnish with finger lime and lemon juice.

SPRINGTIME OOLONG WITH GINGER & GENTLE MINTY GREEN TEA WITH YATA WATTE TEA SYRUP

Paired with APPLE ISLE

Springtime Oolong with Ginger Tea and Gentle Minty Green Tea served warm over a rhubarb, berry, honey and Yata Watte Tea syrup topped with a sugar sesame wafer.

Ingredients

- 2 parts Springtime Oolong with Ginger Tea (brewed with fresh spring water at 85 degrees)
- 1 part Gentle Minty Green Tea (brewed with fresh spring water at 85 degrees)
- Rhubarb and Berries, as preferred
- 1tsp. Yata Watte Tea
- Honey, as needed
- Lemon Juice to taste
- Sugar Sesame Wafer*

Method

1. Brew both Springtime Oolong with Ginger and Gentle Minty Green Tea together, according to your preference in strength.
2. Simmer rhubarb, berries, honey and Yata Watte tea until syrupy, then strain and add lemon juice to taste.
3. In a glass, pour the prepared rhubarb, berry, honey and Yata Watte tea syrup.
4. Top the glass with the sugar sesame wafer and pour the prepared hot tea through the wafer.

* *Prepare the sugar sesame wafer by bringing sugar to soft ball consistency and adding the black and white sesame seeds. Pour over a baking sheet and allow to cool. Cut or break to the desired size to fit over your glass.*

APPLE ISLE

Apples poached in cider served with a spicy crumble, whisky jelly and a sugar apple sphere filled with lime Chantilly.

Ingredients for Blown Sugar Apple Spheres

- 500g Caster Sugar
- 225g Water
- 100g Glucose
- 5 drops Tartaric Acid
- 2 drops Food Colouring
- 1 drop Apple Essence

Method

1. Boil syrup made with water, sugar and glucose until 145 degrees and add the tartaric acid, apple essence and colouring. Bring the mixture up to 160 degrees. Work the sugar on a silpat mat to bring shine to the sugar. Using a sugar pump, make small spheres and form apple shapes.

Ingredients for Poached Apple In Cider

- 1 Apple
- 100g Caster Sugar
- 1 Star Anise
- 100ml Apple Cider

Method

1. Peel and scoop the apple into spheres. Make syrup with cider, star anise and sugar. Poach apples in the syrup. Cool down poached apples and reserve until needed.

Ingredients for Spicy Crumble

- 80g Caster Sugar
- 80g Almond Meal
- 35g Melted Butter
- 3g Mixed Spice
- 2g Fennel Seeds
- 2g Rosemary



Method

1. Roast the fennel and mixed spice. Mix in all ingredients to form a crumble-like texture. Bake for 10mins on 170°C. Allow to cool.

Ingredients for Lime Chantilly

- 500ml Thickened Cream
- 2tbsp. Caster Sugar
- 1tsp. Lime Zest
- 100g Mascarpone Cheese

Method

1. Whisk the cream with the other ingredients to form a stiff-peak consistency and reserve in the fridge in a piping bag until needed.

Ingredients for Whisky Jelly

- 40g Caster Sugar
- 40ml Water
- 1tbsp. Whisky
- ½ sheet Gelatine

Method

1. Make syrup with the sugar and water. Soak the gelatine in gold water, when soaked, remove the water. Add gelatine to the warm syrup to dissolve. When syrup cools down, add whisky and chill in a container.

Assembling

Place the crumble in the base of the serving dish. Pipe the cream inside the sugar apple sphere. Place the poached apples and jelly. Garnish with baby mint herbs.



HOMAGE TO TRADITION

Paired with THE ANZAC

Nuwara Eliya Afternoon Tea brewed in a perfect cuppa.

Ingredients

- 5g Dilmah's Nuwara Eliya Afternoon Tea
- 500ml Spring Water

Method

1. Boil spring water at 100°C. Pour over tea and brew for 4 minutes. The tea may be decanted or steeped further after the first pouring.

THE ANZAC

A slice of caramel custard with a twist; it's served with a coconut and oat cookie base, dark chocolate glaze and damper sticks.

Ingredients for Cookie Base

- 70g Plain Flour
- 50g Oats
- 50g Desiccated Coconut
- 140g Brown Sugar
- 200g Unsalted Butter
- 10g Golden Syrup

Method

1. Melt butter and golden syrup. Mix all dry ingredients and add to the first mixture. Press

base dough into desired mould and bake on 170 degrees for 10 minutes.

Ingredients for Chocolate Caramel Crèmeux

- 25g Thickened Cream
- 22.5g Water
- 12.5g Glucose
- 70g Caster Sugar
- 35g Egg Yolk
- 115g Thickened Cream
- 2g Vanilla Bean
- 12.5g Gelatine Powder
- 4g Water

Method

1. Make a caramel with water and glucose and deglaze with warm thickened cream. Make a crème anglaise with other ingredients and mix with the caramel. Add gelatine soaked in water before setting. Pipe mixture into desired moulds and set in refrigerator. Take off mould when assembling.

Ingredients for Dark Glaze

- Glucose Syrup
- Water
- Sugar
- Gelatine Sheet
- Dark Chocolate, chopped
- Cocoa Powder
- Red Food Colouring

Method

1. Boil glucose, water and sugar up to 103 degrees. Pour mixture over soaked gelatine and chocolate. Mix well. Add drops of the colouring until desired colour is achieved. Warm before use.

Ingredients for Damper Sticks (Dough)

- 100ml Warm Water
- 170g Strong White Bread Flour
- 1tsp Honey
- Pinch of Salt
- 1 egg white, beaten
- Pinch of Sea Salt Flakes
- Pinch of Cocoa Nibs

Method

1. Combine the flour, salt, honey and water in a bowl, then knead on a work surface for 5-10 minutes until you have a soft dough. Leave the dough to rest. Roll into thin sticks. Brush with egg white, top up with sea salt flakes and cocoa nibs. Bake for 15 minutes until golden brown.

Assembling

Pour the dark glaze over the Crèmeux and place on the ANZAC cookie base. Garnish with the damper sticks, glacé apricot and sugar flower poppies.

TRADITIONAL ELEGANCE

Frozen fragrant Jasmine Green Tea and Passionfruit Mousse layered with Mandarin and Marzipan Tea sable disc and mandarin tea jelly served with a warm yellow glaze.

Ingredients for Sable Breton

- 30g Egg Yolks
- 30g Caster Sugar
- 60g Unsalted Butter
- 95g Plain Flour
- 1g Salt
- 5g Baking Powder

Method

1. Cream the butter, sugar and gradually add eggs. Add dry ingredients and rest in fridge for half an hour. Roll on baking paper and bake till golden brown.

Ingredients for Tea Sable Disc

- 25g Unsalted Butter
- 125g White Chocolate
- 25g Feuillantine
- 90g Baked Sable Breton
- 2tsp. Crushed Mandarin and Marzipan Tea

Method

1. Melt chocolate add the mandarin and marzipan tea and infuse for intense flavour. Add melted butter to the dry ingredients. Mix it all in a mixer to crush into a paste. Spread between two baking papers and set in fridge before cutting the discs.

Ingredients for Mandarin Tea Jelly

- 25g Fresh Mandarin
- 150g Mandarin Tea Infusion
- 50g Mandarin Juice
- 45g Caster Sugar
- 5g Gelatine

Method

1. Brew Mandarin tea in 90°C water and strain.

Add infusion with orange juice and caster sugar. Add soaked gelatine to mix until dissolved. Peel and break mandarin into pieces and place in silicone mould. Pour jelly mix and set in refrigerator.

Ingredients for Yellow Glaze

- 60g Glucose
- 40g Water
- 60g Sugar
- 40g Condensed Milk
- 1 Gelatine Sheet
- 60g White Chocolate
- 1 drop Yellow Food Colour

Method

1. Boil glucose, sugar and water and add to condensed milk. Dissolve soaked gelatine to the mix and pour on top of melted chocolate.

Ingredients for Tea And Passionfruit Mousse

- 50g passion fruit
- 1tbsp. Fragrant Jasmine Green Tea infusion
- 90g white chocolate
- 100g egg yolks
- 50g caster sugar
- 7g gelatine
- 250ml semi whipped cream

Method

1. Make a crème anglaise and add soaked gelatine. Pour over melted chocolate. Fold in the semi whipped cream.

Assembling

Build the dish in a silicone mould. Start with the tea disc at the bottom. Pipe the mousse and place a jelly disc on top and fill with mousse. Set in the freezer. Warm glaze and pour over frozen mousse when serving.





THE BUSH

Orange & Eucalyptus Tea infused wallaby and chicken sausages served with a Pomegranate & Mint Tea mayonnaise seasoned with Chardonnay vinegar and Dijon mustard.

Ingredients Tea Braised Sausages

- 4 Wallaby Shanks, seasoned & pan fried till golden brown
- 2L Strong Beef Stock
- 4tbsp. Uda Watte Tea
- 300g Chicken Breast, trimmed of sinew and diced small
- 300ml Cream
- 1 Egg White
- 1tbsp. Chopped Flat Leaf Parsley & Tarragon
- 1tbsp. Orange & Eucalyptus Tea
- 100gm Rice Flour
- 2 Beaten Eggs
- Ground Quinoa

Method

1. Pre heat your oven to 150°C.
2. Infuse the beef stock with Uda Watte Tea.
3. Place the wallaby shanks in an ovenproof dish, cover with the hot stock, seal lid tightly with tin foil.
4. Braise in the oven for about 5 hours, till cooked and falling off the bone.
5. Remove shanks from stock and flake meat finely with a fork then remove all bones and grit, chill.
6. Make your chicken mousse with chicken, cream and egg white.
7. Mix cold chicken mousse, flaked wallaby, herbs and Orange & Eucalyptus Tea, and season to taste.
8. On a sheet of cling film, form into sausages and roll tightly, tying knots at each end.
9. Poach sausages for 20minutes in a 60°C water bath and, when done, chill in iced water.
10. Remove sausages from cling film, dust in flour, immerse in egg wash and coat in ground quinoa.
11. Fry in oil at 180°C till golden brown, season with salt and more Orange & Eucalyptus Tea.

Ingredients for Tea Mayonnaise

- 50ml Chardonnay Vinegar
- 2tbsp. Pomegranate & Mint Tea
- 2 Egg Yolks
- 1tbsp. Dijon Mustard
- 150ml Canola Oil
- 150ml Olive Oil
- Salt to Taste

Method

1. Warm vinegar, infuse with tea and allow to cool. Strain. Combine tea infused vinegar, egg yolk and mustard. Add oil slowly whilst beating. Season to taste.

Assembling

1. Place a tablespoon of the mayonnaise in the bottom of the serving dish. Spike the prepared sausage with a saltbush stick, place on the mayonnaise and serve.



Tradition meets contemporary



U.A.E Tea-licious



**THE EMIRATES
ACADEMY OF
HOSPITALITY MANAGEMENT**

Max Rauch & Michael Kitts

Gold Medal Winner 🏆

Our theme came to life with the simple thought of having great dishes focusing on a global trend which emphasizes on local cuisine and sustainable produce.

The dishes we have prepared for this challenge have stayed true to local cuisine but with a modern twist. It is where tradition meets contemporary. It is that perfect balance we seek with our high tea presentation.

Combined with Dilmah's rich flavoursome teas, we hope that this concept will create the perfect combination that will make 'tea' really shine.



THE EMIRATES ACADEMY OF HOSPITALITY MANAGEMENT

Max Rauch & Michael Kitts

The Emirates Academy of Hospitality Management is an integral part of the global luxury hotel company, Jumeirah Group. It is a leading provider of University-level hospitality business education and offers both undergraduate and postgraduate degrees designed to develop the hospitality leaders of the future.

U.A.E TEA-LICIOUS

PURE DARJEELING

Paired with

AVOCADO CHEESECAKE WITH A HOT AND COLD DUO OF
SMOKED SALMON

.....

MAN-ZI-KOE COOLER

Paired with

CASHEL BLUE CHEESE STUFFED MEDJOOB DATES

.....

UMPA LUMPA

Paired with

MASALA SUGAR AND BIBIKKAN FOAM WITH
RAISINS AND CASHEW NUT CRUMBLE

.....

GERI HALLIWELL

Paired with

KUNAFI TUBE WITH WHITE CHOCOLATE AND PINK
GRAPEFRUIT CREAM

.....

TEA INSPIRED

LAMB KOFTA WITH TEA CRUMPETS

.....

TEA INSPIRED

TEA JELLY JOY

.....

PURE DARJEELING

Paired with AVOCADO CHEESECAKE WITH A HOT AND COLD DUO OF SMOKED SALMON

Dilmah's Pure Darjeeling Single Region Tea brewed to perfection in a warm and inviting cuppa.

Ingredients

- 5g Dilmah's Pure Darjeeling Tea
- 500ml Spring Water

Method

1. Boil spring water at 100°C. Pour over tea and brew as instructed on the pack. Strain and serve hot into a warm tea cup.

4. Fold in the melted gelatine. Season.
5. Add the melted butter to the biscuits and chopped dill.
6. Place biscuit mixture into 'form' by lining the base of a mould.
7. Line this with the cold smoked salmon, pipe in cheese-cake mixture, place hot smoked salmon on top and fill with remaining mixture. Level off.
8. Place in refrigerator and allow to set.
9. To serve, take off mould and place onto a serving platter. Garnish with caviar and dill.

AVOCADO CHEESECAKE WITH A HOT AND COLD DUO OF SMOKED SALMON

Hot and cold smoked salmon layered between a deliciously citrusy avocado and cream cheese filling and a buttery oat biscuit base are served topped with caviar and dill.

Ingredients

- 100g Cream Cheese, softened
- Avocado, ripe
- 1 Lime, zest and juice
- 1 sheet Gelatine, soaked in cold water
- 200ml Double Cream
- 40g Home Smoked Salmon (cold smoked)
- 40g Salmon (Hot smoked)
- 30g Butter, melted
- 5g Dill, chopped
- 3 Oat Biscuits, crushed
- 1 Lemon, zest only
- Caviar and Dill, to decorate

Method

1. In a large mixing bowl, beat cream cheese and avocado.
2. In another bowl, whisk the double cream until soft peaks are formed.
3. Combine the cheese mixture, cream and the zest and juice of a lime and the lemon zest.



PURE DARJEELING
SINGLE REGION TEA



MAN-ZI-KOE COOLER

Paired with CASHEL BLUE CHEESE STUFFED MEDJOOOL DATES

A refreshing brew of Mandarin & Marzipan Pekoe, gin infused grapefruit juice, Campari, Sweet Vermouth, Orgeat syrup, orange bitters and cubes of tea-infused ice.

Ingredients

- 60ml Dilmah Mandarin & Marzipan Pekoe
- 45ml Gin infused Grapefruit Juice
- 15ml Campari
- 30ml Sweet Vermouth
- 10ml Homemade Orgeat Syrup
- 3 dashes Homemade Orange Bitters
- Ice Cubes made with Dilmah Mandarin & Marzipan Pekoe

Method

1. Cool the serving glass with ice. Build the ingredients together in the glass. Stir well. Garnish with crystalised orange slices and crystalised brown sugar. Serve chilled.

3. Heat the ghee in a suitable pan and sauté the dates for 2-3 minutes.
4. Combine the brioche crumbs, crushed veal bacon and zataar together.
5. To serve, place the hot dates on-top of the crumb mixture and serve immediately.

CASHEL BLUE CHEESE STUFFED MEDJOOOL DATES

Medjool dates are stuffed with Cashel Blue Cheese and wrapped in sage to be pan-seared and served atop Zataar, Brioche and veal bacon crumbs.

Ingredients

- 4 Large Medjool Dates, stones removed
- 50g Cashel Blue Cheese, creamed until soft
- 4 Sage leaves
- 30g Ghee
- 2 slices off a Brioche Loaf, dried and crumbed
- 2 rashers Veal Bacon, roasted until crisp
- 5g Fresh Zataar, picked

Method

1. With a plain tube (1cm), pipe the cheese onto a silpat mat and freeze. Cut the cheese into 2.5cm pieces.
2. Place the cheese inside the medjool dates, wrap with sage and secure with a cocktail stick.

UMPA LUMPA

Paired with MASALA SUGAR AND BIBIKKAN FOAM WITH RAISINS AND CASHEW NUT CRUMBLE

An invigorating combination of carbonated Springtime Chocolate Mint Tea, fragrant vanilla, fresh mint, lime and crushed ice.

Ingredients

- 50ml Homemade Vanilla Syrup
- 100ml Springtime Chocolate Mint Tea, carbonated
- 10pcs Fresh Mint Leaves
- 5pcs Lime Wedges
- Tea Leaves and Chocolate Bits for garnish
- Crushed Ice

Method

1. Muddle mint leaves, lime wedges and vanilla syrup together. Fill glass with crushed ice and top up with carbonated Springtime Chocolate Mint Tea. Stir well. Garnish with chocolate bits and tea leaves.

MASALA SUGAR AND BIBIKKAN FOAM WITH RAISINS AND CASHEW NUT CRUMBLE

Muscavado sugar mixed with spices, orange and coconut is created into a 'foam' and is baked with raisins. It's accompanied by deliciously crunchy cashew nut crumble.

Ingredients for Masala Sugar And Bibikkan Foam

- 193g Evaporated Milk
- 70g Muscovado Sugar
- 70g Soft Light Brown Sugar
- 5g Green Cardamom Powder
- 20g Grated Fresh Coconut
- 50g Raisins
- 100ml Fresh Orange Juice/Zest

Method

1. Pre heat oven to 900°C. Whisk together the sugars, coconut and milk for about 10-15 mins until light and fluffy. Poach the raisins in

orange juice, zest and cardamom powder. Place the raisins into a dish, pour in the 'foam' and place into a bain-marie. Bake for 20 minutes. Remove from oven and leave to cool.

Ingredients for Cashew Nut Crumble

- 100g Plain Flour
- 60g Butter, at room temperature
- 50g Demerara Sugar
- 0.5tsp. Ground Cinnamon
- 50g Cashew Nuts, chopped

Method

1. Preheat the oven to 170°C.
2. Sift the flour into a bowl and rub in the butter until the mixture looks like fine breadcrumbs.
3. Stir in the sugar and the cinnamon and work it a little more between your fingers until the mixture forms little crumb like nuggets.
4. Stir in the cashew nuts.
5. Spoon the crumble onto a silpat mat and bake for 10-15 minutes until golden brown.





GERI HALLIWELL

Paired with KUNAFI TUBE WITH WHITE CHOCOLATE AND PINK GRAPEFRUIT CREAM

A warm brew of Ran Watte Tea flavoured with oriental spices, rosemary, sage, lemon and agave syrup.

Ingredients

- 6g Ran Watte Tea
- 60ml Lemon Juice, freshly squeezed
- 60ml Agave Syrup
- 80ml Spring Water
- 3pcs Cinnamon
- 5 Cardamoms
- 7 Cloves
- 3 Star Anise
- 2 slices Fresh Ginger
- 2pcs Sage
- 1 sprig Rosemary

Method

1. Mix spring water, agave syrup and lemon juice and pour into a syphon. Separately mix all herbs and spices together. Bring syphon to a boil. Add tea and the herbs and spices. Brew to preferred strength. Serve hot in Arabic tea cups. Garnish with lemon slices and cloves.

Method

1. Place the chocolate pistels into a 'bain-marie and allow to melt.
2. Add 100ml hot cream to the chocolate, mix thoroughly.
3. Whisk the remaining cream until soft peaks are formed.
4. Reduce the grapefruit juice and zest together with the sugar.
5. Fold the cream into the chocolate and gradually add the grapefruit syrup.
6. Place into a piping tube.
7. Wrap the Kunafa around a food-safe tube (2cm dia), spray with ghee and allow to.
8. Bake 175°C for 8 minutes, dust with icing sugar and allow to cool.
9. Pipe in cream and allow to set.
10. Garnish with sweet melon slices, pomegranate seeds and grapefruit segments. Serve.

KUNAFI TUBE WITH WHITE CHOCOLATE AND PINK GRAPEFRUIT CREAM

A bake Kunafa tube filled with white chocolate and pink grapefruit cream served with pomegranate seeds, sweet melon slices and grapefruit segments.

Ingredients

- 100g White Chocolate Pistels
- 250ml Double Cream
- 1 Pink Grapefruit, zest and juice
- 1 Grapefruit Segment, chopped
- 30g Caster Sugar
- 200g Kunafa Dough
- 50g Ghee
- 100g Sweet Melon, de-seeded and sliced
- Pomegranate Seeds

LAMB KOFTA WITH TEA CRUMPETS

Spicy lamb kofta served with Moroccan Mint Green Tea infused crumpets and a creamy mint butter sauce.

Ingredients for Mint Butter Sauce

- 20g Shallot
- 4-5 White Peppercorns, cracked
- 50ml White Vinegar
- 50ml Cream
- 10g Fresh Mint, chopped
- 100g Butter, diced

Method

1. Reduce the vinegar, shallots and peppercorns and half the mint in the vinegar. Add the cream. Gradually mix in the butter. Take off heat, let cool and pass through muslin cloth. Season and add the remaining chopped mint.

Ingredients for Mint Crumpet

- 125ml Brewed Warm Moroccan Mint Green Tea
- 1tsp. Tea Leaves (same tea)
- 250ml Warm Milk
- 1tsp. Dried Yeast
- 1tsp. Sugar
- 225g Strong Flour, sifted
- ½tsp. Salt
- 10 Fresh Mint Leaves, finely chopped

Method

1. In a bowl add the brewed tea and milk. Sprinkle over dried yeast and sugar and mix thoroughly.
2. Add the flour, mix into the batter – this should resemble a thick cream.
3. Cover and allow to rest for 1 hour in a warm place.
4. Mix thoroughly; add salt, tea leaves and fresh mint.
5. Using a non-stick pan or griddle, spoon batter into greased rings, cook for 5-6 minutes until ‘holes’ appear on the top of the crumpets, turn,

cook for a further 1 minute.

6. Heat under the grill/salamander before use.

Ingredients for Lamb Kofta

- 100g Lamb Mince
- 20g Red Onion, finely chopped
- 10g Continental Parsley Leaves, finely chopped
- 1 Garlic Clove, crushed
- Pinch Ground Cumin
- Pinch Ground Coriander
- Pinch Ground Cinnamon
- 10g Tomato Paste
- 35g Fresh Breadcrumbs
- 1 Egg, lightly whisked
- Salt and Freshly Ground Black Pepper
- 2tbsp. Olive Oil

Method

1. Combine the lamb, onion, parsley, garlic, cumin, coriander, cinnamon and tomato paste in a bowl.
2. Add the breadcrumbs and egg, and stir until well combined. Season with salt and pepper.
3. Divide mixture into 8 patties. Place on prepared tray. Cover with plastic wrap and place in fridge for 15 minutes to chill.
4. Lightly oil and grill for 2-3 minutes on each side.

Assembling

Serve lamb kofta immediately, while warm, with tea crumpets and the mint butter sauce. Garnish with tomato compote.





TEA JELLY JOY

Ceylon Tea with Apple Pie and Vanilla jelly layered with blackberry jam, apple compote, almond joconde and saffron mouhalabiya in a delectably sweet dessert.

Ingredients

- 200ml Ceylon Tea with Apple Pie and Vanilla, brewed
- 5 sheets Gelatine, soaked
- 40g Blackberry Jam
- 40g Apple Compote
- Discs of Almond Joconde
- Saffron Mouhalabiya*
- Ceylon Tea with Apple Pie and Vanilla Powder for garnish

Method

1. Combine the tea and gelatine. Pour a little into a martini glass and let it set under refrigeration.
2. Once set, spoon in blackberry jam and place a disc of almond joconde on-top.
3. Add the apple compote halfway up the glass and pour in remaining jelly to fill the glass and let set once again.
4. Top with saffron mouhalabiya. Stencil a 't' with the tea powder and serve.

** To make the saffron mouhalabiya, bring 100ml milk and 100ml cream to a boil. Add 30g sugar and a pinch of saffron. Thicken with 20g corn flour. Take off heat, let cool and set aside until use.*



Afternoon tea is an indulgence

Fifty Shades of Tea



THE WATERS EDGE

Buddika Samarasekera & Ishafahan Dain

Silver Medal Winner 

Inspired by the newly released movie '50 Shades of Grey'; this theme depicts a concept of eroticism revolving around romance, love and passion. This idea, together with the essence of rich, sultry flavours of tea paired with sensual food and ingredients, presents '50 Shades of Tea'; a contemporary interpretation of the original high tea.

Starting with afternoon desire and ending with satisfaction, brimming with steamy passion, romance and sultry sensuality this afternoon tea is an indulgence that's not to be missed.



THE WATERS EDGE

Buddika Samarasekera & Ishafahan Dain

A scenic property located at the heart of Sri Lanka's capital, The Waters Edge is a calming oasis that is well known for its captivating culinary treats.

FIFTY SHADES OF TEA

A MELODY TO DESIRE

Paired with

TRUFFLED PUMPKIN & SULTANA FLUTE

.....

A SCENT OF RAPTURE

Paired with

PICKLED CUCUMBER WITH DUCK & FOIE GRAS ON AN
APRICOT SANDWICH

.....

THE LINGERING EMBRACE

Paired with

SALTED CARAMEL RELIGIEUSE

.....

THE FORBIDDEN FLIRT

Paired with

CHOCOLATE BAR WITH SALTED CARAMEL POPCORN AND
PISTACHIO FINANCIER

.....

TEA INSPIRED

A TENDER REVERIE

.....

TEA INSPIRED

THE SWEET WHISPER

.....

A MELODY TO DESIRE

Paired with TRUFFLED PUMPKIN & SULTANA FLUTE

Dilmah's Ran Watte traditional loose leaf black tea, high grown at 6000 feet, with its champagne like characteristics is brewed perfectly.

Ingredients

- 1 heaped tsp. Dilmah's Ran Watte Tea
- 220ml Mineral Water

Method

1. Boil mineral water at 95 degree Celsius. Pour over tea. Stir every 2 minutes.
2. Strain after 3-5 minutes (follow instructions on the pack). Serve in a warm tea cup.

TRUFFLED PUMPKIN & SULTANA FLUTE

A truffled aphrodisiac of pumpkin and sultana the two items make up a desirable melody of tastes; foreplay has begun.

Ingredients for Parmesan Flute

- 75g Grated Parmesan
- 50g Flour
- 30g Butter

Method

1. Mix all the ingredients into a dough and rest in the fridge for 1 hour. Cut into strips and bake in the oven at 160°C for 20 minutes.

Ingredients for Parmesan Mousse

- 200g Parmesan Powder
- 100ml Fresh Cream
- 100ml Milk

Method

1. Bring all the ingredients to boil. Simmer for 45 minutes. Rest it in the fridge for 30 minutes. Return to boil and whisk until smooth.

Ingredients for Truffle Pumpkin

- 200g Pumpkin
- 100ml Milk
- 2.5ml Truffle
- 1g Salt
- 1g Pepper
- 2g Gelatine

Method

1. Bake pumpkin with milk and blend. Then add gelatine and season with truffle.

Ingredients for Caper Sultana Puree

- 100g Sultanas
- 100g Capers
- 100ml Water

Method

1. Bring all ingredients to boil and make a smooth pulp.





A SCENT OF RAPTURE

Paired with PICKLED CUCUMBER WITH DUCK & FOIE GRAS ON AN APRICOT SANDWICH

Yata Watte Tea is a heavy, robust and intense tea in the style of Cabernet Sauvignon. It is combined with strawberries and brown sugar for a sensual cuppa.

Ingredients

- 60ml Home-smoked Yata Watte Tea
- 5 fresh Strawberries
- 2 bar spoons Brown Sugar

Method

1. Muddle the strawberries and brown sugar in a glass.
2. Top the glass with crushed ice and pour the smoked Yata Watte Tea into the glass.
3. Garnish with slightly burnt strawberries.

PICKLED CUCUMBER WITH DUCK & FOIE GRAS ON AN APRICOT SANDWICH

A combination of flavours that scream ecstasy.

Ingredients

- 10 Pickled Cucumber Slices
- Gourmet Bread of your choice

Ingredients for Foie Gras & Duck Terrine

- 825g Duck Meat
- 175g Foie Gras
- 50ml Cognac
- 100ml Port
- 14g Salt
- 6g Pepper, white
- 4g Sugar
- 100g Sautéed Onions
- Whipped Butter

Method

1. Season the Foie Gras and duck meat with cognac, port and other ingredients except

pickled cucumber. Steam in the oven at 80°C for 12 minutes. Leave it to cool and pass through a mixture and mix with whipped butter. Set in the fridge.

Ingredients for Apricot Chutney

- 100g Apricot
- 20g Sugar
- 2g Orange Zest
- 50g Orange Juice

Method

1. Cook all the ingredients until the mixture thickens. Let it cool.

Assembling the Sandwich

1. Make the sandwich with Foie Gras mix, apricot chutney and pickled cucumber.

THE LINGERING EMBRACE

Paired with SALTED CARAMEL RELIGIEUSE

A beautifully rolled Oolong Tea with a light, bright and elusive floral note, subtly complemented by natural Ginger and spiced by a daring dose of Hennessy XO & Cointreau.

Ingredients

- 60ml Springtime Oolong with Ginger Tea
- 15ml Hennessy XO
- 15ml Cointreau
- 03 slices of Orange Peel
- Springtime Oolong with Ginger Tea frozen into an Ice Ball

Method

1. Add all the ingredients, except the orange peel and the ice ball, into the shaker and shake.
2. Add the orange peel into a glass as the garnish.
3. Add the Springtime Oolong with Ginger Tea ice ball into the glass and pour the shaken ingredients over the ice ball.
4. Add another slightly burnt orange peel on top and serve.

SALTED CARAMEL RELIGIEUSE

Serves as the calm after the storm.

Ingredients for Choux Buns

- 1L Water
- 400g Butter
- 650g Flour
- 14 Eggs
- 5g Sugar
- 5g Salt

Method

1. Add water and boil in a pan over medium heat. When it starts to boil, add butter, sugar and salt.
2. When the Butter starts melting add the flour and mix well. Take pan off the heat, cool to room temperature and transfer mixture into a mixer.

3. Gradually add the eggs one by one and mix well till it forms a smooth paste.
4. Pipe to circles, place crunchy paste on top* and bake at 200°C for 30 minutes.

* Garnish for the Choux Bun

- 500g Flour
- 250g Brown Sugar
- 250g Caster Sugar (white)
- 400g Butter

Method

1. Mix all the ingredients together to form a crumbly texture. Spread it flat out on a baking sheet and freeze. Once frozen, cut out circles and place on top of prepared choux mixture.

Ingredients for Caramel Pastry Cream

- 275g Sugar
- 800g Milk
- 1 Vanilla Bean
- 120g Egg Yolk
- 40g Sugar
- 60g Corn Flour
- 340g Butter
- 10g Gelatine
- 3g Salt

Method

1. Caramelize sugar (275g) and salt and deglaze with milk and vanilla bean.
2. Mix egg yolk, sugar and corn flour till you get a smooth paste and add it to the deglazed caramel.
3. Next add gelatine and butter and mix well.
4. Fill into the choux buns and serve.





THE FORBIDDEN FLIRT

Paired with CHOCOLATE BAR WITH SALTED CARAMEL POPCORN WITH PISTACHIO FINANCIER

This aromatic blend of young Moroccan Mint Green Tea is naturally uplifting and can be served as a perfect after dinner drink. Combined with bees' honey and Elder Flower & Apple Tea foam, it is ideal after passion digestif.

Ingredients

- 150ml Hot Moroccan Mint Green Tea
- 1tsp. Bees Honey
- Cocoa powder for frosting

Ingredients for Elder Flower & Apple Tea Foam*

- 60ml Elder Flower and Apple Tea
- 04 Egg Whites
- 30ml Lime Juice
- 20ml Sugar Syrup

Method

1. Brew the Tea for 5 minutes. Add Bees Honey into the glass and pour in the brewed tea.
2. Add a layer of Elder Flower and Apple Tea Foam and garnish with a mint sprig and cocoa powder.

CHOCOLATE BAR WITH SALTED CARAMEL POPCORN WITH PISTACHIO FINANCIER

The creation will remind you that we all like to taste a bit of temptation.

Ingredients for The Chocolate Bar

- 9L Fresh Cream
- 2.5kg Roasted Milk Powder
- 5g Salt
- 4kg Milk Chocolate (65%)
- 800g Dark Chocolate

Method

1. Reduce fresh cream into 3L. Add roasted milk powder and cook on a slow fire. Add the cooked mixture to chocolate, mix well & put in to tray and chill.

Ingredients for Caramel Popcorn

- 225g Popcorn
- 615g Sugar
- 165g Butter
- 100ml Water
- 15g Baking Soda
- 10g Salt
- 35g Golden Syrup

Method

1. First pop the popcorn with a little oil. In a separate pot add sugar, lime, water, and Golden Syrup and boil up to 120°C. Then add the baking soda and next the butter into the caramel mixture.

Ingredients for Pistachio Financier

- 200g Almond Powder
- 70g Cashew Powder
- 500g Icing Sugar
- 70g Flour
- 250g Egg Whites
- 250g Hazelnut Butter
- 05tbs Pistachio Paste

Method

1. Mix Almond powder, cashew powder, icing sugar and flour together, and set aside. Beat egg whites and fold into powder mixture. Heat butter till you get a burnt aroma and fold into above mixture. Finally, mix in the pistachio paste. Bake in oven at 150°C for 20 minutes.

A TENDER REVERIE

Mulwarra Lamb braised in Dilmah Aromatic Earl Grey Tea. Bergamot in the tea has therapeutic properties and adds a touch of floral hints to the savoury lamb and filo pastry.

Ingredients for Lamb Filling

- 100g Lamb
- 25g Onion
- 10g Garlic
- 200ml Lamb Stock
- 200ml Earl Grey Tea Brewed
- 10ml Brewed Earl Grey Tea, reduce to essence
- 08 Filo Pastry Sheets

Method

1. Season the lamb with salt and pepper, and seal it.
2. Add onion and garlic to a pan with oil and sauté for a while. Add brewed Earl Grey Tea and essence. Reduce to half.
3. Add lamb stock. Marinade the lamb in this mix and bake in the oven at 160°C for 45 minutes.
4. Cut the filo in to squares and fill in to a mould filled with lamb ragout and baked in the oven.

Ingredients for Mashed Potato

- 100g Potato
- 50g Butter
- 1 Bay Leaf
- 25ml Milk
- 25ml Cream
- Salt to taste
- Pepper to taste

Method

1. Boil potatoes and mash it by using a potato masher and pass through a sieve. Boil cream and milk together, add mash potatoes and mix to a smooth pulp, finally mount with butter and season.

Ingredients for Green Pea Bubble

- 50g Green Peas
- Salt to taste
- White Pepper to taste
- 125g Gluconolactat
- 5g Alginate
- 1L Water

Method

1. Boil Green Peas and Puree it, and pass it through. Return to pot and add Gluconolactat, mix well and fill in to a Silicone mould. Blast freeze. Mix the alginate and water. Dip the frozen Green Peas in to the solution. Leave for 2 minutes and return to a flavoured stock.





THE SWEET WHISPER

The perfect balance of soft romantic notions and sweet memories come together in this homemade vanilla macaroon that has a painting of White Chocolate infused with Dilmah Ceylon Strawberry Tea.

Ingredients for Macaroons

- 250g Almond Powder
- 250g Icing Sugar
- 80g Egg White
- 225g Caster Sugar
- 60g Water
- 60g Egg Whites

Method

1. Mix almond powder, icing sugar and egg white to a paste and set aside.
2. Cook caster sugar and water to 121°C and transfer the paste to a mixer with a whisk attachment.
3. Pour in egg whites and slowly beat like an Italian meringue.
4. Mix meringue with almond paste till it forms a smooth texture.
5. Pipe onto a baking tray and bake at 140°C for 20 minutes.

Ingredients for Strawberry Filling

- 200g White Chocolate
- 350ml Fresh Cream
- 125ml Dilmah Ceylon Tea with strawberry
- 5g Gelatine

Method

1. In a pan, place fresh cream and boil over medium heat. When it starts to boil add Ceylon Strawberry Tea and infuse for a while. Next add in the chopped white chocolate and melt it as a ganache. Once melted add in the gelatine and mix well till dissolved and take off from heat.



The journey from New Zealand to Sri Lanka is the theme

The Journey from New Zealand to Sri Lanka



THE LANGHAM,
AUCKLAND

Volker Marecek & Benjamin McManus

Silver Medal Winner 

The journey from New Zealand to Sri Lanka was decided as the theme for this challenge. We want to incorporate New Zealand culture into every aspect of the tea and food. From the ideas and preparation, to the native New Zealand cooking methods and the final presentation of the High Tea we are combining the old and new worlds together to showcase our cutting edge vision of a 21st Century revolution in tea.

We want to deconstruct the idea of high tea and rebuild it using fresh, local and artisanal products, sourced from the best suppliers. The experience should take you through a culinary and sensory journey, showing you the finest in traditional New Zealand cooking, created using the best available ingredients.



THE LANGHAM, AUCKLAND

Volker Marecek & Benjamin McManus

The Langham Hotel Auckland embodies the enchanting hospitality and timeless elegance of the original Langham grand hotel. Sit back and enjoy the timeless elegance of Palm Court lobby lounge bar, the home of The Langham Auckland's exquisite Afternoon Tea experience.

THE JOURNEY FROM NEW ZEALAND
TO SRI LANKA

UDA WATTE HOT

Paired with

POTATO COOKED IN THE EARTH IT WAS GROWN IN
.....

NATURAL LEMON VERBENA INFUSION MOCKTAIL

Paired with

DUCK TONGUE, WITH BABY LETTUCE, SPROUTS AND PINE
NEEDLE GEL
.....

APPLE & ELDERFLOWER MELOMEL

Paired with

PINEAPPLE IN SALT & CREAM OF FLORA
.....

YATA WATTE HOT TEA COMFORTER

Paired with

PUKEKO EGG FILLED WITH SALTED CARAMEL
.....

TEA INSPIRED

RAW NEW ZEALAND SCAMPI WITH TEA-INFUSED MELON
AND PICKLED OOLONG TEA LEAVES
.....

TEA INSPIRED

CHOCOLATE POT WITH SPRINGTIME CHOCOLATE MINT TEA
.....

UDA WATTE HOT

Paired with POTATO COOKED IN THE EARTH IT WAS GROWN

When brewed perfectly, Dilmah's Uda Watte tea is rich, robust and well-rounded with a delightful aroma, in the style of Pinot Noir grapes.

Ingredients

- 1 heaped tsp. Dilmah's Uda Watte Tea
- 220ml Mineral Water

Method

1. Boil mineral water at 95 degree Celsius. Pour over tea. Stir every 2 minutes.
2. Strain after 3-5 minutes (follow instructions on the pack). Serve in a warm tea cup.

POTATO COOKED IN THE EARTH IT WAS GROWN IN

These potatoes are cooked creamy and soft in the earth it was grown in and served with smoked curd, chicken floss and wild watercress.

Ingredients for Coconut Husk Ash

- 1 Young Coconut, outer green husk removed
- 10 Puha Leaves (Wild Watercress)

Method

1. Crack the top open with a few sharp blows from a meat cleaver.
2. Drain the coconut water (reserve for another use). Remove the flesh.
3. Leave the coconut husk in a warm place to dry for 4 days.
4. Place the coconut husk in a roasting tray and place it on the grill, then set the husk alight with a kitchen blowtorch. Let the flames die down by themselves, leave the husk to cool down. Grind the husk into an ash using a mortar.

Ingredients for The Potatoes

- 4 Small Potatoes, peeled
- 20ml Grape Seed Oil
- Salt flakes to taste
- 3kg Oil

- 2 Tea Towels, soaked in water
- 2 Small Cheesecloths, soaked in water
- Soil that grew the Potatoes

Method

1. Preheat the oven to 160C and in a bowl, combine potatoes, oil and sea salt.
2. In a deep roasting tray, place the soil in an even layer to cover the base of the tray.
3. Place a damp tea towel over the soil, then a piece of the cheesecloth.
4. Place the potatoes on the cheesecloth, then cover with the other piece of the cheesecloth and tea towel, making sure they are separate from soil.
5. Place the remaining soil on the top and tightly cover with foil.
6. Bake for 3 hours, then reduce the temperature to 100C and bake for a further 4 hours. The texture of the potatoes should be soft and creamy.

Ingredients for Chicken Floss

- 100g Chicken Breast
- 100ml Soy Sauce
- Canola Oil

Method

1. Marinate the chicken in the soy sauce for 1 hour in the fridge.
2. Drain the chicken. Fill small saucepan with canola oil and heat to 165C.
3. Deep fry the chicken for 10 minutes. Remove, drain on paper towel and cool.
4. Chop into 2cm pieces, then blitz until fluffy in a food processor for 1 minute.

Ingredients for Smoked Curd

- 200g Goat Milk Curd Cheese
- 200g Fromage Blanc
- 8 drops Smoking Liquid

Mix all ingredients together and set in refrigerator.





NATURAL LEMON VERBENA INFUSION MOCKTAIL

Paired with DUCK TONGUE, WITH BABY LETTUCE, SPROUTS AND PINE NEEDLE GEL

A chilled and refreshing glass of natural lemon verbena infusion combined with kawakawa-Rapadura sugar syrup and lemon verbena ice.

Ingredients

- Natural Lemon Verbena Leaves
- 20 Kawakawa Leaves
- 250g Rapadura Sugar
- 200ml Water
- 500ml Water
- Lemon Verbena Flowers and Lime Slices for Garnish

Method

1. Natural lemon verbena ice is prepared with an infusion Natural Lemon Verbena leaves brewed hot then cooled till frozen overnight in an ice mould.
2. With it, an infusion is prepared at normal strength 1 scoop per 200ml with hot water for 5min, and then chilled overnight.
3. The kawakawa syrup is boiled with fresh leaves and water and reduced by half, strained and dissolved with the Rapadura sugar.
4. To serve, prepare the glass with a garnish of lemon slice and verbena ice.
5. Add 30ml of the kawakawa syrup. Fill the glass with the chilled lemon verbena infusion and garnish with lemon verbena flowers.

DUCK TONGUE, WITH BABY LETTUCE, SPROUTS AND PINE NEEDLE GEL

Sous-vide duck tongue is accompanied by nettle puree, baby lettuce, pine needle gel and sprouts.

Ingredients for Duck Tongue

- 1kg Duck Tongue
- 150g Salt
- 40g Sugar
- 50g Duck Fat
- 2 Twigs of Thyme

Method

1. Cure the duck tongue with salt and sugar for 3 hours. Vacuum the tongue with a spoon full of duck fat. Cook it for 10 hours at 85C. Cool to room temperature. Remove the tongue from the bags and remove the bone.

Ingredients for Nettle Puree

- 250ml Vegetable Stock
- 500g Nettle Leaves
- 4g Gellan Gum
- 2tsp Butter
- Salt
- Hint of Garlic

Method

1. Put the vegetable stock over medium heat and blanch the nettle for 2-3 min. Drain and reserve the stock. Then put the leaves and garlic into the Thermomix and blend to a puree.
2. Boil 250ml vegetable stock with Gellan gum and add it into the puree with the butter.
3. Season and set it aside in the fridge to cool down.
4. When cooled and very hard, put the puree into the Thermomix, until you get a smooth paste, and then pass it through a fine sieve.

Ingredients for Pine Needle Gel

- 5g Gellan Gum
- 0.5l Water
- Salt
- 200g Pine Needle

Method

1. Brew the pine needles with water, like a tea and let it infuse for 5-10 minutes.
2. Pass and reheat the pine needle tea to 85°C, add the Gellan gum and salt (to taste), and let it cool down.
3. After it is cold and hard put the jelly into the Thermomix and mix on high speed for 2 minutes, pass through sieve and fill into a squeeze bottle.

APPLE & ELDERFLOWER MELOMEL

Paired with PINEAPPLE IN SALT, CREAM OF FLORA

Honey wine made with the infusion of Apple & Elderflower. This is a deconstructed champagne using a special Dilmah infusion.

Ingredients

- 3kg Organic Apples (washed, cored & chopped)
- 40gram Organic Dried Elderflowers
- 1.8kg Raw Honey, off the comb
- 10.8l Distilled Water
- 40 heaped teaspoons of Apple & Elderflower Infusion
- Tea filter bags

Method

1. In a fermenter, dissolve the honey in distilled water with wax, bees' pollen and everything that comes out of the comb.
2. Test eventual alcohol level with a hydrometer until it is around 8%, and add chopped apples and fresh elderflowers.
3. Screw on lid and place airlock in place. Check daily and stir daily*. Continue till fermenting ceases 10 days after.
4. Rack off the brew into a clean carboy and discard apple and elderflowers. Replace airlock and let to settle for a further 7 days.
5. Add Dilmah Apple & Elderflower Infusion to the fermented liquid. Stir every 10-15 min for 1 $\frac{3}{4}$ hours. The brew must be at an ambient room temperature of 18-20°C.
6. Strain and let yeast settle again for 1 hour. Bottle in sterilised bottles and keep in cellar for min 3 months.

**Tasting the Melomel regularly throughout the process helps to determine how complex the brew is and how long it will take to cold infuse it with the Apple & Elderflower Infusion.*

PINEAPPLE IN SALT & CREAM OF FLORA

Pineapple baked in a salt crust is accompanied by jasmine smoke-infused curd cheese, wild thyme, jasmine and rosemary flowers and rose petals.

Ingredients salt Crust Pineapple

- 2kg Table Salt
- 300g Egg Whites
- 1 Pineapple

Method

1. Preheat the oven to 180°C. In a bowl combine salt and egg white and mix well.
2. Cut off the spiky top of the pineapple, leaving the pineapple intact. Cover the pineapple in a thin layer of the salt mixture.
3. Line a tray with 2 layers of baking paper. Place a large spoon of the salt mixture in the centre of the tray.
4. Place the pineapple on the top, and cover completely with the remaining salt mixture, ensuring there are no holes. Bake for 3 hours and 20 minutes.
5. Remove from the oven and rest in a warm place before removing the crust.
6. Peel the pineapple and slice into thin rectangles.

Ingredients for Smoked Fromage Blanc

- 200g Fromage Blanc (Curd Cheese)
- 20 Rosemary Flowers
- 5g Unsprayed Rose Petals
- 20 Jasmine Flowers
- 3 Lavender Flowers
- 80g Caster Sugar
- 1 Thai Jasmine Smoking Candle
- Hint of Salt

Method

1. Whisk Fromage Blanc until smooth. Fold in all the flowers and refrigerate for 24 hours.
2. Pass the cream through a fine sieve, add sugar and a hint of salt.



3. Place the candle in a clean small bowl and place the bowl on the top of the cream. Light the candle at both ends, then invert a large bowl to completely enclose the cream and candle.
4. The candle will extinguish and the smoke will be trapped. Keep it for 10 minutes to allow the smoke to infuse the cream. Repeat the process 5 - 10 times, stirring the cream after each time, until a light smoked flavour is achieved – it should be very delicate.

Assembling the dish

To serve, place the slice of pineapple at the centre of the dish, top with a dollop of smoke Fromage Blanc and garnish with wild thyme, jasmine and rosemary flowers and rose petals.



YATA WATTE HOT TEA COMFORTER

Paired with PUKEKO EGG FILLED WITH SALTED CARAMEL

Yata Watte (low country) Tea is heavy, intense, in the style of Cabernet Sauvignon grapes and the pick of aficionados. Here, its silky tannins is finely combined with cream, sugar and spice.

Ingredients

- 1 heaped teaspoon of Yata Watte Tea per 200ml boiling water
- 1 dollop Raw Medium Cream
- 1 teaspoon Rapadura Sugar
- 1 pinch Organic Spice Powder

Method

1. Add 1 teaspoon Rapadura to the glass. Brew the tea for 5 minutes and strain into the glass. Add a dollop of cream and a pinch of spice powder and serve.

5. Remove from heat, and add butter and salt. Stir well until smooth. Pour into a bowl, cover and refrigerate to chill.

PUKEKO EGG FILLED WITH SALTED CARAMEL

A specialty dish made more delicious with a caramel centre.

Ingredients for Salted Caramel Filling

- 125g Cup Sugar
- 70g Cold Unsalted Butter, cubed
- 50g Cream
- $\frac{1}{2}$ tsp Salt Crystals

Method

1. Prepare the salted caramel by heating the cream until it just begins to boil and set aside.
2. Place the sugar in a medium heavy bottomed saucepan over medium-high heat, and cook without stirring until sugar dissolves and gets a caramel colour.
3. Remove the pan from the heat and add the hot cream. It will bubble a little bit.
4. Cook for about 1 minute, stirring constantly with a wooden spoon until smooth.

RAW NEW ZEALAND SCAMPI WITH TEA-INFUSED MELON AND PICKLED OOLONG TEA LEAVES

The fresh scampi is dressed in a tea-infused melon juice and native lime zest with pickled oolong tea leaves, baby kale, grapefruit segments and ice lettuce with a final drizzle of ginger oil.

Ingredients for Tea-Infused Melon Juice

- 125ml freshly juiced, skimmed and strained Honeydew Melon Juice
- 10ml Strained Lime Juice
- 40ml Oolong & Ginger Tea
- 5ml White Wine Vinegar
- Salt

Method

1. Pass melon juice through a cheese cloth into a bowl. Add the lime juice, tea, vinegar and a little salt. Refrigerate until use.

Ingredients for New Zealand Scampi

- 10 Raw Fresh Scampi, peeled and de-veined
- Salt
- 1 Lime

Method

1. Season the scampi just before serving with salt. Using a fine blade microplane, grate the lime zest over each scampi until covered. Finish with a few drops of lime juice.

Ingredients for Pickled Oolong Tea Leaves

- 25 Leaves of Cooked Oolong Tea
- 1g Finely Grated Ginger
- Salt
- Sugar
- Juice of 1 Lime

Method

1. Mix the lime juice and ginger, season with sugar and salt to your taste. Pour the mixture over the tea leaves and let it pickle for 2 hours.

Assembling the dish

Serve the scampi dressed in tea-infused melon juice and lime with pickled oolong tea leaves, baby kale-blanching in fresh seawater, ruby grapefruit segments –torn and ice lettuce with a drizzle of ginger oil.



**SPRINGTIME
CHOCOLATE MINT**

*An elegant Ceylon Pekoe lightly infused
with chocolate and mint*



CHOCOLATE POT WITH SPRINGTIME CHOCOLATE MINT TEA

A sensational treat inspired by Dilmah's Springtime Chocolate Mint Tea and the richness of pure chocolate.

Ingredients

- 150ml Cream
- ½ Vanilla Pod, split in half lengthways, seeds scraped out with a sharp knife
- 100ml Milk
- 125g Samoan Chocolate, broken into pieces
- 2 Free-Range Egg Yolks
- 2tbsp Caster Sugar
- 2tbsp Springtime Chocolate Mint Tea

Method

1. Preheat the oven to 140°C.
2. Warm the cream, tea and vanilla pod and seeds in a saucepan. Whisk lightly to disperse the vanilla seeds, turn off the heat and cover with a lid. Set aside to infuse for 30 minutes and strain the tea.
3. Meanwhile, over a low heat, melt the chocolate into the milk in a small saucepan.
4. Beat the egg yolks and sugar together in a large bowl until light and fluffy.
5. Add the chocolate mixture and vanilla-infused cream, remove the vanilla pod and whisk the rest of the ingredients together until well combined.
6. Place the chocolate mixture in the ramekin. Place the ramekins into a deep roasting tin and pour in enough hot water to come up to at least two-thirds up the side of the pots.
7. Bake for 45-60 minutes, or until slightly puffed-up and spongy to the touch of a finger. The surface of the pot should form a small crust.
8. Remove the pots from the oven, allow to cool for a few moments and lift the pots from the water onto a clean tray. Chill in the fridge for at least six hours before serving. Serve straight from the fridge.



Embrace the beauty that is Thailand

Celebrating the bounty of Mother Nature

 SHANGRI-LA BANGKOK

Reinolf Moessl & Wilai Tangprasert

Follow the delicate footsteps of Princess Than, through the golden glow of the temples that spill their radiance onto the land below. Journey through pristine white sands, find your way out of the maze of ancient ruins, and laze in the tropical winds that soothe your body and mind. Mark your destination at the Real High Tea Challenge, while exploring different cities. Embrace the beauty that is Thailand.



SHANGRI-LA BANGKOK

Reinolf Moessl & Wilai Tangpraser

A tropical retreat by the magnificent River of Kings, Shangri-La Hotel Bangkok is as relaxing and unwinding as gliding down the Chao Phraya River. This gorgeous hotel boasts the Salathip Restaurant, where you settle into a traditional Thai teak pavilion and watch graceful Thai dancers perform while enjoying cuisine prepared with fragrant spices.

CELEBRATING THE BOUNTY
OF MOTHER NATURE

RAZZ

Paired with

MIANG KUM

.....

SIMPLY BREWED

Paired with

KHAO TANG

.....

BLUE MEKONG RIVER

Paired with

PASSION FRUIT TART

.....

AFTER 3

Paired with

COCONUT CUSTARD WITH CARAMEL SAUCE
AND BANANA CHIPS

.....

TEA INSPIRED

STRAWBERRY STICKY RICE

.....

TEA INSPIRED

TEA-INFUSED TOM YUM LOBSTER SALAD

.....

RAZZ

Paired with MIANG KUM

A heightening in flavour of the Ceylon Ginger, Honey and Mint tea with the use of fresh ingredients brewed hot and strong.

Ingredients

- 1 tablespoon Ginger, Honey and Mint Tea
- 15ml Honey
- 20g Peeled Sliced Ginger
- 3 Fresh Mint Leaves
- 220ml Hot Water

Method

1. In a small pot bring to a boil the water, honey, peeled ginger and mint leaves. Once boiled pour into the tea pot with the tea leaves and allow brewing for 3 minutes. Pour, strain and serve immediately.

MIANG KUM

A fresh mix of lime, shallots, ginger, roasted coconut and peanuts served on a traditional Thai bitter leaf dressed in a sweet and zesty coconut and shrimp sauce.

Ingredients for Filling

- Thai Bitter Leaf
- 80g Lime, peeled and finely diced
- 80g Shallots, finely diced
- 80g Ginger, finely diced
- 80g Roasted Coconut
- 100g Roasted Peanut, chopped

Ingredients for Sauce

- 15g Ginger
- 10g Galangal
- 10g Roasted Peanuts
- 20g Roasted Coconut
- 5g Dry Shrimps
- 30g Palm Sugar
- 15ml Fish Sauce
- 30g Coconut Milk
- 5g Shrimp Paste

Method

1. To make the sauce, in a mortar and pestle pound the ginger, galangal, dry shrimps, roasted peanuts and roasted coconut until well combined.
2. In a small pot bring to a boil the coconut milk, shrimp paste, fish sauce and palm sugar and simmer for 5 minutes.
3. Remove from the heat and combine it with the pounded ingredients and cool down.

Assembling

1. To assemble, in a small stainless steel bowl combine the lime, shallot, ginger, coconut and peanuts adding enough sauce so that all the ingredients combine together. Place a single bitter leaf in the small basket and spoon a small amount of filling onto the leaf. Guests will then pick up the leaf and consume all.





SIMPLY BREWED

Paired with KHAO TANG

Dilmah's Ran Watte loose leaf tea brewed to perfection.

Ingredients

- 1 heaped tsp. Dilmah's Ran Watte Tea
- 220ml Mineral Water

Method

1. Boil mineral water at 95°C. Pour over tea. Stir every 2 minutes.
2. Strain after 3 minutes (follow instructions on the pack). Serve in a warm tea cup.

KHAO TANG

A chunky, thick chicken topping is made with fresh coconut milk, Thai herbs, spices, palm sugar, tamarind sauce and roasted peanuts, to be served with traditional rice crackers.

Ingredients

- 8pc Traditional Thai Rice Crackers

Ingredients for Topping

- 100g Ground Chicken Meat
- 350ml Coconut Milk
- 10g Finely Diced Shallots
- 5g Coriander Root
- 5g Finely Chopped Garlic
- 10g Chilli Paste
- 30g Tamarind Sauce
- 50g Palm Sugar
- 30g Finely Chopped Roasted Peanut

Method

1. In a small pot place the coconut milk, chicken and shallot and bring to a simmer.
2. Simmer until the chicken is cooked and mixture is thick. Add the coriander root and garlic and cook for two minutes.
3. Add the chilli paste, tamarind sauce and palm sugar and taste before adding in any salt.
4. Finish off with roasted peanuts.

Assembling

1. To assemble, pour the sauce topping into a small folded banana leaf with rice crackers in another basket. Guests are to serve themselves by adding a small amount of topping onto each rice cracker.

BLUE MEKONG RIVER

Paired with PASSION FRUIT TART

A natural Infusion of Dilmah's Blueberry tea shaken with a dash of melon whiskey, lime juice and cubed ice.

Ingredients

- 90ml Brewed Blueberry Tea, chilled
- 60ml Mekong Whiskey
- 30ml Lime Juice
- 15ml Sugar Syrup

Method

1. Pour the brewed tea, whiskey lime juice and sugar syrup into a shaker with some cubed ice and shake well. Pour into desired glass and serve chilled.

PASSION FRUIT TART

A decadent dessert that finds a sweet chocolate tart shell filled with passion fruit ganache and fruit jelly topped with fresh berries and edible flowers.

Ingredients for Sugar Dough

- 50g Icing Sugar
- 100g Butter
- 120g Flour
- 30g Cocoa Powder
- 1 Egg
- 40g Dark Chocolate

Method

1. Sieve the icing sugar, flour and cocoa powder. Add the butter and the egg and mix until it forms a crumbly dough.
2. Bring the dough together and finish kneading by hand. Let it rest for half an hour in the refrigerator.
3. Remove from the refrigerator and roll the dough out 2 mm thick and shape it into the mould.
4. Allow it to rest again for half an hour in the refrigerator before baking at 160°C for 20 minutes.
5. Remove from the oven and after cooling down

the tart shells brush the inside with the melted dark chocolate.

Ingredients for Passion Fruit Ganache

- 80g Fresh Passion Fruit Juice
- 120g Cream
- 400g White Chocolate

Method

1. In a small pot boil the cream and pour over the room temperature white chocolate. Stir until the chocolate has completely melted and incorporated. Add the fresh passion fruit juice and make sure the ganache is well mixed. Place in the refrigerator and chill overnight.

Ingredients for Passion Fruit Jelly

- 100g Passion Fruit
- 100g Sugar
- 50g Water
- 10g Agar Agar

Method

1. In a small pot boil the fresh Passion fruit juice with the water, sugar and add the Agar Agar. Boil for thirty seconds and pour into a deep container which is lined out with cling wrap. The jelly should be ½ cm thick. Allow it to set for two hours in the refrigerator before cutting into desired shape.

Assembling

To construct, pipe the ganache into the tart shell placing the jelly on top and garnishing with edible flowers, shaved chocolate and some fresh blueberries and redcurrants.



**SPRINGTIME
CHOCOLATE MINT**

*An elegant Ceylon Pekoe lightly infused
with chocolate and mint*



150g net 5.29 oz

OR QUALITY TEA LEAVES



AFTER 3

Paired with COCONUT CUSTARD WITH CARAMEL SAUCE AND BANANA CHIPS

A cold concoction of Dilmah's Springtime Chocolate Mint tea, lime, chocolate syrup and fresh mint served with a hint of white chocolate and chocolate crumble.

Ingredients

- 90ml Brewed Springtime Chocolate Mint Tea
- 15ml Mint Syrup
- 15ml Chocolate Syrup
- 15ml Lime Juice
- 3pc Fresh Mint Leaves
- 100g White Chocolate, melted
- 50g Chocolate Crumble

Method

1. To serve, first dip the rim of the glass into white chocolate coat with chocolate crumble and set aside.
2. Then, pour the lime juice into the bottom of the glass.
3. Using a cocktail spoon, add the chocolate syrup and then the mint syrup creating layers in the glass.
4. Finally, place the brewed tea and fresh mint into a shaker with some cubed ice and shake well.
5. Once chilled, strain and pour into the glass.

COCONUT CUSTARD WITH CARAMEL SAUCE AND BANANA CHIPS

A Thai Caramel Custard steamed in bamboo is served with baby banana chips and a rich caramel sauce.

Ingredients for Thai Caramel Custard

- 125ml Coconut Milk
- 90g Brown Sugar
- 375ml Cream
- 120g Egg Yolk

Method

1. Boil the coconut milk and the cream together

in a small pot. Mix the egg yolk with the brown sugar and slowly add to the hot milk mixture, whisking at all times. Fill the mixture into a bamboo and steam for 12 minutes. Allow to cool.

Ingredients for Caramel Sauce

- 100g Sugar
- 400ml Cream

Method

1. In a small pot caramelize the sugar until golden brown and add the cream slowly, let it boil for 2 more minutes and let it cool completely.

Ingredients for Banana Chips

- 3 Nam Wah Banana
- 200g Sugar
- 50ml Water

Method

1. Peel the Bananas and slice them very thin and then place into a deep fryer at 200°C until golden brown. When taking out of the oil put them on disposable towels to get the excess oil out.
2. In a small pot boil the sugar and water until it starts to get a light brown colour.
3. Add the deep fried banana chips and make sure they are covered all over. Remove from the pot and place on a lightly oiled tray and let cool.

Assembling

To assemble pour the chilled caramel sauce over the custard and finish off by garnishing with the banana.

STRAWBERRY STICKY RICE

Dilmah's Ceylon Tea with Strawberry is incorporated into one of Thailand's most famous dishes - Sticky Rice - and is served with Strawberry Meringue, Mango Balls and micro greens.

Ingredients for Strawberry Sticky Rice

- 500ml Water
- 5g Dilmah's Ceylon Tea with Strawberry, for the rice mixture
- 200g Sticky Rice
- 100g Condensed Milk
- 100g Coconut Milk
- 5g Dilmah's Ceylon Tea with Strawberry, for the milk mixture
- Pinch of Salt

Method

1. In a small pot boil the water with 5g of strawberry tea, allowing it to simmer for a few minutes and then straining the leaves and placing aside for the tea to cool down.
2. Wash the sticky rice in cold water until the water is clear from starch. Place the rice into a small container and pour the cold tea over and allow to soak in the refrigerator overnight.
3. Strain the rice and discard the tea. Place the rice into a steamer and steam for 25 minutes.
4. While the rice is steaming place the condensed milk, coconut milk, strawberry tea and salt in a small pot and bring to a simmer. After simmering for ten minutes remove from the heat and strain.
5. Remove the rice from the steamer and add the hot milk to the rice, stirring everything together and finally wrapping with cling film for fifteen minutes allowing the rice to soak up the liquid.

Ingredients for Strawberry Meringue

- 50g Egg White
- 100g Sugar
- 1g Finely Ground Dilmah's Ceylon Tea With Strawberry

Method

1. Over a double boiler whisk the egg white with the sugar until the sugar is dissolved. Place the mixture into a kitchen aid and whip until it expands in volume and becomes stiff. Add the ground strawberry tea and pipe small meringues. Bake at 80°C for 4 hours.

Assembling

1. To serve, decorate the sticky rice with mango balls, micro greens and the strawberry meringues.



**CEYLON TEA WITH
STRAWBERRY**





TEA-INFUSED TOM YUM LOBSTER SALAD

Tom Yum inspired lobster salad with fragrant jasmine green tea foam

Ingredients for Dressing

- 50g Finely Diced Bell Pepper
- 5g Finely Chopped Coriander
- 30ml Lemon Juice
- 10ml Fish Sauce
- Salt And Pepper to taste

Method

1. Combine all the ingredients in a small stainless steel bowl and whisk adding salt and pepper to taste.

Ingredients for Tea Foam

- 250ml Water
- 5g Dilmah Tea Leaves (of choice)
- 2 Gelatine Sheets
- 100g Pasteurised Egg White

Method

1. In a small pot bring the water to a boil and then add the tea leaves for four minutes. Strain the tea and then add the soaked gelatine and remove from the heat. Let cool. Whisk in pasteurised egg whites and place into a siphon and add two chargers of gas. Place in the refrigerator for two hours before using.

Ingredients

- 300ml River Prawn Soup Stock
- 15ml Lime Juice
- 30ml Fish Sauce
- 20g Chilli Paste
- 20g Chopped Chilli
- 3 Kafir Lime Leaves
- 5g Sliced Lemon Grass
- 5g Sliced Galangal
- 400g Phuket Lobster

- 4pc Young Coconut
- 10g Micro Greens

Method

1. To poach the lobster tail, first place the river prawn stock into a medium size pot and add all other ingredients (except micro greens and young coconut).
2. Bring to a boil and then turn down to simmer for ten minutes. Place the lobster tail in the liquid and lightly simmer for seven to eight minutes or until just cooked.
3. Remove from the poaching liquid and place in the refrigerator to cool down.
4. To serve, cut open the coconut and scrape out the inside, placing aside as this will be diced and added to the salad.
5. Dice the lobster tail into small chunks and toss with the dressing and the coconut flesh.
6. Place at the bottom of the coconut shell with the tea foam to the side and garnish with micro greens.



Depiction of the story of the great Sultanah vessel which set sail from Oman to America

The Great Sultanah



SHANGRI-LA BARR AL JISSAH RESORT AND SPA

Alpesh Dias & Sunil Kumar
Puzhakkaldam Kulapura

Silver Medal Winner 

High tea was served to the elite of society on long voyages across the ocean. Our high tea has been lovingly designed to tell the story of the great Sultanah vessel which set sail from Oman to America in the 19th century.

To open trade with New York, Sayyid Said bin Sultan, Ruler of Muscat and Oman selected his new Bombay-built ship, Sultanah, and to carry out the voyage he settled on his confidential private secretary as his emissary. Ahmad bin Na'aman Al Kaabi, the emissary, together with the English Captain, William Sleemen, embarked on a new and exciting adventure exploring five destinations of the world.

Discover your own culinary adventure in these delectable tea-inspired dishes designed to represent the journey that Ahmad undertook. Let us take you on a culinary voyage following the path of Sultanah, the pride of our Omani fleet...

The Judge's Award - **Dilhan C. Fernando**



SHANGRI-LA BARR AL JISSAH RESORT AND SPA

Alpesh Dias & Sunil Kumar Puzhakkaldam Kulapura

If your idea of perfect bliss is a mélange of fine restaurants that allows you to savour the exquisite flavours of Arabian food, then some of the restaurants in this gorgeous oasis of luxury situated in the Sultanate of Oman is what you are looking for.

THE GREAT SULTANAH

THE MONSOON

Paired with

PAN-SEARED SALALAH RUBIAN

.....

MANGOKY

Paired with

KOBA AKONDRO

.....

TROPICAL HELENA

Paired with

TUNA FISH CAKES

.....

CHA´ - PRETO

Paired with

QUINDIM

.....

TEA INSPIRED

CELEBRATION OF AMERICA

.....

TEA INSPIRED

NEW YORK T-CHEESE CAKE

.....

THE MONSOON

Paired with PAN-SEARED SALALAH RUBIAN

Dilmah's Ceylon Tea with Pomegranate & Mint made into a wonderfully chilled mocktail with dates, rose water, fresh mint, exquisite saffron and ruby red pomegranate.

Ingredients for Siphon

- 2g Saffron
- 500ml Cream
- 30g Sugar
- 25g Dilmah Ceylon Tea with Pomegranate & Mint (Vivid)

Method

1. Boil the cream with milk and sugar. Add tea and make a strong brew. For espuma, strain into the siphon and use three bullets of cream chargers. Refrigerate for five hours before use.

Ingredients

- 100ml Dilmah Ceylon Tea with Pomegranate & Mint (Vivid)
- 30ml Dates syrup
- 4 Fresh Dates
- 5ml Rose water
- 5g Mint leaves
- 1 Fresh Pomegranate

Method

1. Muddle the fresh dates and fresh pomegranate. Add all ingredients into a shaker with ice cubes.
2. Shake well and strain into the glass
3. Top up with pomegranate mint tea & saffron espuma. Using a blowtorch, caramelize the espuma.
4. Garnish with pomegranate seeds and mint sprig and serve.

PAN-SEARED SALALAH RUBIAN

Succulent pan-seared prawns with strawberry pearls and sauce, and mint labnah.

Ingredients Strawberry Pearls And Sauce

- 450g Strawberry
- 20g Sugar
- 10ml Orange juice
- 3.5g Algin
- 2.5g Calcic
- 500ml Water
- 2.5g Gellan Gum

Method

1. Blend the 200g of strawberries with sugar, orange juice and algin and rest for 1 hour.
2. Blend the calcic with water
3. With the help of a syringe, drop the puree into the calcic water, in the shape of pearls, keep it for 30 seconds and then rinse in ice water. Keep it soaked in a strawberry syrup.
4. Blend the remaining 250g of strawberries and then cook it with gellan gum. Let it set into a jelly. Blend again until smooth to be used as a sauce.

Ingredients

- 5 Prawns
- Salt to taste
- Crushed Pepper to taste
- 15g Mint leaves
- 50g Yoghurt
- 20ml Brandy
- Olive Oil
- Basil

Method

1. Marinate the prawns with salt, pepper, olive oil and basil.
2. Skew the prawns using skewers to keep it straight
3. Sear the prawns



4. Deglaze with brandy and set aside.
5. Hang the yoghurt overnight in a muslin cloth and mix with mint leaves and salt.

Assembling

To assemble, serve the prawn on a dollop of mint-yoghurt dressing and top with strawberry pearls and sauce.



MANGOKY

Paired with KOBA AKONDRO

A warm Uda Watte tea-infused mocktail combining cinnamon, cardamom, honey, basil, pepper, fennel and a dash of orange juice.

Ingredients

- 10g Cinnamon
- 5g Cardamom
- 120ml Brewed Uda Watte Tea, brewed with fresh Basil and 15g of Fennel
- 10ml Fresh Honey
- 10ml Orange Juice
- 7 - 10 sprigs Basil Leaves
- 8 - 10 Peppercorns

Method

1. Boil the basil leaves, peppercorns, cinnamon and cardamom with honey to form a thick syrup and strain the spiced honey after.
2. Pour 30ml of spiced honey syrup into a wine glass.
3. Pour brewed tea into a bodum tea pot. Smoke the bodum tea pot's filter and place it back in the pot.
4. Pour the tea into the wine glass and serve.

KOBA AKONDRO

A delectably moist banana and strawberry sponge tower cake served with a delicious cardamom and almond mousse.

Ingredients for Banana Sponge & Strawberry Sponge

- 4-5 Bananas
- 135g Strawberries
- 550g Flour
- 2tsp Salt
- 2tbsp Corn Flour
- 2tsp Baking Powder
- 550g Sugar
- 10 pcs Eggs, separate the egg yolks
- 2tbsp Cream of Tartar
- 1tbsp Vanilla Extract
- 10tbsp Milk
- 40g Butter

Method

1. Grease two baking trays with butter and place a parchment paper.
2. Meanwhile, preheat the oven at 180°C for 15 minutes.
3. Sieve the flour, corn flour, salt, baking powder, and place aside
4. Beat the egg whites separately until they begin to slowly form soft peaks.
5. Now add the cream of tartar and beat until they reach the stage of soft peaks.
6. Mash the bananas and strawberries separately using a hand blender. Place aside.
7. Beat the egg yolks separately until soft and fluffy. Add sugar into the egg yolk mixture and beat again until they blend well with each other.
8. After that, add milk and beat again until they combine nicely. Add vanilla essence (only for banana sponge. Separate the mixture into two) and mix well.
9. Add in the mashed bananas and strawberries into the above mixture in 2 separate parts and beat until the mixture incorporates well with each other.
10. Add sieved dry ingredients in batches of three.

Fold gently.

11. Finally, add the beaten egg whites.
12. Pour the 2 batters into the greased trays and bake at 180°C for the first twenty minutes then reduce the temperature to 170°C and bake for a further 15-20 minutes.

Ingredients for Butter Cream

- 65g Solid Vegetable Shortening
- 65g Butter
- 1tsp Vanilla Extract
- 250g Confectioners' Sugar
- 2tbsp Milk

Method

1. In a large bowl, beat the shortening and butter with an electric mixer until light and fluffy.
2. Add in vanilla and beat again until smooth.
3. Gradually, add sugar, one cup at a time, beat well on medium speed. Continually scrape the sides of the bowl to mix them well. When all sugar has been mixed in the icing will appear dry.
4. Gradually add milk; beat at medium speed until light and fluffy.
5. For thin (spreading) consistency icing, add 2 tablespoons light corn syrup, water or milk. For pure white icing (stiff consistency), omit butter; substitute an additional 1/2 cup shortening for butter and add 1/2 teaspoon of no-colour butter flavour.

Ingredients for Almond And Cardamom Mousse

- 5 Pasteurized Egg Yolks
- 125g Sugar
- 750ml Whipping Cream
- 50ml Almond Extract
- 20g Gelatine

Method

1. Beat the egg yolk with 75 grams sugar until



- sabayon consistency is reached.
2. Boil the cream with 50g sugar and add the sabayon to it. Switch off the flame and fold gently using a spatula. Put it aside and let it cool.
 3. Once the mixture gets cool, add the soaked gelatine sheets.
 4. Whip the cream until stiff peaks form. Add almond extract and fold all together.
 5. Set in desired shapes and chill.

Ingredients for Assembly

- 25g Peanut Butter
 - 50g White Chocolate
 - 20g Corn Flakes
 - 100ml Cream
 - 25g Dark Chocolate
 - 30g Almond Flakes
 - 5g Cardamom Powder
 - 4 Gold Leaves
- Gold powder to dust
 - 4 Strawberries, sliced
 - 2 Vanilla Pods

Method

1. Melt white chocolate and mix with crushed cornflakes and set as a filletone sheet.
2. Melt chocolate and mix with boiled cream for ganache.
3. Keep the filletone sheet as a base, spread a thin layer of butter cream and arrange a layer of strawberry sponge, spread peanut butter and a layer of banana sponge.
4. Repeat the above step twice to form a tower.
5. Roll the mousse in almond flakes mixed with cardamom powder
6. For plating, layer the sliced strawberries at the bottom, put on the tower cake, place the mousse on top and then garnish with a vanilla pod.
7. Sprinkle with gold leaves and dust for final touch.



TROPICAL HELENA

Paired with TUNA FISH CAKES

Dilmah's Elderflower & Apple Infusion crafted into a special cocktail made with, lemon, passion fruit, cucumber, egg white Cointreau and Tanqueray.

Ingredients

- 30ml Tanqueray No. 10
- 20ml Cointreau
- 10ml Lemon Juice
- 80ml Apple & Elderflower Infusion (Silver Jubilee Range)
- 1 Passion Fruit
- 2 slices Cucumber
- 1 Egg White

- 50g Sugar
- Gold Powder for Garnish

Method

1. Boil the passion fruit with sugar to form a syrup.
2. Muddle the cucumber first and then add all ingredients in shaker. Shake well.
3. Add in the Apple & Elderflower tea with tea-infused ice cubes and shake once again.
4. Spray an infusion of Elderflower and Tanqueray into the glass and immediately dust with gold powder.
5. Pour the drink into the glass and serve.

TUNA FISH CAKES

Tuna, potato and bacon cakes seasoned with Omani herbs and spices served with an orange and grapefruit citrus salad and blood orange reduction.

Ingredients

- 250g Fresh Tuna
- 300g Potatoes
- 50g Onion
- 5g Thyme
- 2 Egg Yolks
- 5g Parsley
- 15g Bacon
- Salt to Taste
- 2.5g Chilli
- 5g Paprika
- 5g Garlic Powder
- 10g Black Pepper
- 5g Dried Oregano
- 10g Cilantro
- Cooking Oil

For Accompaniments

- 4 Shallots
- 400ml Wine Vinegar
- 2 Oranges
- 1 Grapefruit
- 250ml Blood Orange Juice
- 15g Sugar
- 40g Garlic
- 50ml Sambuca
- 50g Mayonnaise
- 300ml Milk
- Olive Oil

Method

1. Peel and boil potatoes in a lightly salted water until soft. Drain, mash and put it aside.
2. Cook and finely shred the fish with a knife. Mix the shredded fish with the mashed potatoes.
3. Heat a frying pan on a medium heat with two

tablespoons of cooking oil. Sauté the onion, parsley, thyme, black pepper, paprika, salt, chilli, garlic powder and bacon until a soft golden brown. Set aside.

4. Add the sautéed spices into the fish and mashed potatoes. Add the egg yolks and mix together.
5. Form patties with hands around 1/2 inch to 3/4 inches in thickness and about 3 inches in diameter.
6. Heat a frying pan on medium heat with cooking oil. Pan-fry the patties until golden brown on both sides.
7. For accompaniments, reduce the blood orange juice with sugar.
8. Take segments of orange & grapefruit, and marinate with cilantro. Seal the shallots with vinegar, oil, Sambuca and water and in a vacuum pack, steam for 40 minutes at 90°C.
9. Boil 10 cloves of garlic with milk and strain, repeat the process three times
10. Blend the garlic with mayonnaise.
11. Serve the tuna cakes with the orange and grapefruit citrus salad, garlic aioli and blood orange reduction.



CHA' - PRETO

Paired with QUINDIM

Dilmah's Aromatic Earl Grey tea served straight, perfectly brewed in a traditional cuppa.

Ingredients

- 1tsp Aromatic Earl Grey Tea (Vivid Range)
- 220ml Mineral Water

Method

1. Add one teaspoon of Aromatic Earl Grey tea into a teapot and pour hot water from a Dilmah samovar directly onto the tea and stir it once.
2. Then let the tea brew for two minutes.
3. Stir once more and then strain the tea into the cup. Serve with lemon and honey.

QUINDIM

Baked coconut cake served with pistachio sabayon and meringue sticks.

Ingredients for Sabayon

- 250g Pistachio
- 400ml Cream
- 100ml Milk
- 45g Sugar
- Vanilla Pod

Method

1. Boil the pistachios with cream and sugar. Blend with milk and vanilla seeds and then strain.

Ingredients for Meringue Sticks

- 250ml Egg Whites
- 500g Icing Sugar
- 10ml Rose Syrup

Method

1. Preheat the oven at 175°C. Whip the egg whites with sugar until stiff peaks form. Arrange in stick shapes on a wax paper tray. Insert in oven

and switch off the oven. After 2 hours they are ready to use.

Ingredients

- 5 Egg Yolks
- 1 Egg White
- 80g Desiccated Coconut
- 100ml Coconut Milk
- 60g Sugar
- 1 pod Vanilla
- Butter 20g
- 15ml Cointreau

Method

1. Preheat the oven to 140°C.
2. In a large bowl, mix all the ingredients together using a wooden spoon.
3. Pour into 16 mini-muffin moulds that have been greased with butter (or a 6 inch -15 cm-greased ring mould pan) and sprinkled with sugar on the bottom and on the sides.
4. Bake for 20 - 25 minutes, or until an inserted toothpick comes out clean.
5. Remove from the oven and let the cakes cool on a rack. Place a plate over the baking pan and invert the warm custard on a plate (It is very important not to unmould the custard while hot, because it will break, or cold, because it will not leave the pan easily). Run a small metallic icing spatula around the edges to unmould the custard, if necessary.
6. Let it cool down completely and refrigerate for three hours.
7. Serve with pistachio sabayon and meringue sticks.

CELEBRATION OF AMERICA

A fragrant jasmine and green tea beef burger with caramelised onions, cherry tomatoes and arugula served with a side of potato chips.

Ingredients for Fragrant Green Tea & Jasmine Tea Bun

- 250g Flour
- 7.5g Yeast
- 5g Sugar
- 5g Salt
- 3.75g Bread Improver
- 35g Egg, Beaten
- 40g Tea Leaves (Fragrant Green Tea and Jasmine)
- 5g Sesame Seeds

Method

1. Brew the tea for one minute, strain and set the leaves aside.
2. Mix in all the ingredients into a smooth dough with the tea leaves.
3. Roll into 18g balls and let it prove for an hour. Sprinkle top with some sesame seeds.
4. Bake in a pre-heated oven at 210°C for 8 – 10 minutes or until desired-colour on top is achieved.

Ingredients for Beef Burger Patty & Caramelised Onion

- 450g Minced Beef
- 30g Carrot
- 125g Onion
- 15g Celery
- 10g Rosemary
- 50g Fragrant Green Tea And Jasmine
- 10g Mustard
- 5g Salt
- 5g Pepper
- 10ml Scotch
- 1 Egg Yolk
- 2 Egg Whites (with shell)
- 30g Bread Crumbs

- 10ml Olive Oil
- 35g Sugar
- 5 Cherry Tomatoes
- 50g Rocket Lettuce
- Potatoes

Method

1. For the consommé, mix the minced beef, mirepoix, egg white, rosemary and five grams of Fragrant Green Tea with Jasmine.
2. Season the minced beef and keep it in a pot of water. Simmer until all the flavours from the meat are extracted (at least for five hours).
3. Slice the onion in half and grill and place it over the meat in the stock pot after three hours of simmering.
4. Add remaining egg white with the shell to clear the consommé.
5. Sauté rosemary, carrot, celery and onion and let it cool.
6. Mix all the ingredients with the minced beef. Season and shape into desired portions.
7. Grill on both sides and cook it in the oven to desired doneness.
8. Sauté onion, add sugar and caramelize with continuous stirring to avoid burning.
9. For the chips, slice the potatoes and soak in brewed tea for five hours. Deep fry until golden brown.

Assembling

Serve the sliced burger bun filled with beef patty, caramelised onion, rocket and cherry tomato with potato chips on the side.





NEW YORK t-CHEESE CAKE

A tea-vine new take on a classic American dessert, this cookie-base cheesecake is revived with the flavour of Dilmah's Springtime Chocolate Mint Tea and topped with a cherry-Amaretto sauce.

Ingredients for Cookie Base

- 100g Whole Wheat Flour
- 30g All Purpose Flour
- 1/2tsp Baking Powder
- 4tbsp Butter
- 4tbsp Brown Sugar
- 4tbsp Milk
- 15g Springtime Chocolate & Mint Tea

Method

1. Preheat oven to 190°C. Grease the cookie sheets.
2. In a large bowl, sieve together the flour and baking powder.
3. Cream together the butter and sugar and add into the mixture.
4. Now, add the tea leaves.
5. Stir in the milk until mixture forms a thick paste.
6. Knead dough on a floured surface until smooth. Roll out dough to approximately 1/8 inch thickness. Cut into rounds with cookie cutter about 2 1/2 inches in diameter.
7. Transfer to cookie sheets and prick with a fork.
8. Bake for 15 to 18 minutes or until golden. Let it cool on wire rack.
9. Crush the cookies and add melted butter. Make a base in the ring cake moulds.

Ingredients for Cake

- 250g Philadelphia Cheese
- 200ml Cream
- 30g Springtime Chocolate & Mint Tea
- 90g Icing Sugar
- 5 Egg Yolks
- 2g Fortified Flour
- 5g Butter

Method

1. Preheat the oven at 160°C.
2. Boil the cream and brew the tea to maximum strength and strain, squeeze the leaves to take out all the flavour. Let the tea cool down.
3. Keep all ingredients at room temperature. Cream the cheese with sugar and sieved flour.
4. Pour in the cream and fold, do not over mix as this leads to a cracked cheese cake.
5. Portion into the ring moulds with cookie base, and bake at 160°C for 40 minutes and then 20 minutes at 130°C.

Ingredients for Sauce

- 20 Fresh Cherries
- 45g Sugar
- 5ml Amaretto

Method

1. De-seed the cherries and remove stems. Cook with sugar and Amaretto until soft.

Assembling

To serve, top each mini t-cheesecake with a generous spoonful of cherry-Amaretto sauce.



Transport yourself to the times of Kings and Queens

Good as Gold



SHANGRI-LA SURABAYA

Guli Hariyanto & Arie Yulianto

Silver Medal Winner 

Mount your horses with your swords and charge into battle as you immerse in the poignant history of Surabaya that shaped its path to what it has become today. Transport yourself to another land, to the times of Kings and Queens who ruled over their kingdoms for centuries evident in the majestic architecture as you walk through the land that is as Good as Gold: Surabaya. The second largest city in Indonesia, Surabaya is a cultural amalgamation of the past and the present, where gold has been celebrated through time for its value, refinement and elegance. Today, it enhances the ambience of a Real High Tea table.



SHANGRI-LA SURABAYA

Guli Hariyanto & Arie Yulianto

Known for its warm Indonesian hospitality, the relaxing atmosphere surrounded by greenery and its eclectic array of cuisine, Shangri-La Surabaya is truly an oasis of pleasure. This outstanding property is the epitome of luxury, indulgence and seduction.

GOOD AS GOLD

RAN WATTE SINGLE

Paired with

PINK AND GOLD SCALLOPS

.....

HOT GOLD

Paired with

ORANGE SALMON

.....

LIQUID GOLD

Paired with

CHOCO LOCO

.....

SECRET GOLDEN PIE

Paired with

COLD AND CHILLI

.....

TEA INSPIRED

TEA-SMOKED TUNA

.....

TEA INSPIRED

COCONUT MOUSSE WITH MANDARIN
AND MARZIPAN TAPIOCA PEARLS

.....

RAN WATTE SINGLE

Paired with PINK AND GOLD SCALLOPS

Dilmah's Apple Pie and Vanilla Tea simmered with Mao Shan Wang durian, mascarpone and Asian spices, served warm with jasmine infused dry ice.

Ingredients

- 5 Teaspoons Dilmah Ran Watte Single Region Tea Leaves
- 1100ml Spring Water

Method

1. Boil spring water at 95°C. Pour over tea. Stir every 2 minutes.
2. Strain after 3-5 minutes (follow instructions on the pack). Serve in a warm tea cup.

3. Deep fry the scallops in hot canola oil until golden, remove and place on kitchen paper to drain off excess oil
4. Arrange all components on plates and garnish with freshly ground pink pepper and edible flowers.

PINK AND GOLD SCALLOPS

Golden fried scallops served with Edamame, ginger foam and exquisite pink pepper.

Ingredients

- 400g Scallops, frozen
- 20g Flour
- 50g Eggs
- 50g Panko
- 200g Canola Oil
- 100g Edamame, cooked
- 100g Cream
- 10g Ginger, peeled and sliced
- 5g Sea Salt
- 5g Pink Peppercorns, dried
- 10g Edible Flowers

Method

1. Season scallops with a little salt and white pepper, dust with flour, turn around in the egg mix and then breadcrumbs.
2. Place the cream and ginger in a sauce pan and heat on medium heat, simmer for a few minutes. Season with sea salt and strain through a fine sieve, place back in sauce pan and whip with milk foamer.





PURE QUALITY AND
SINGLE ORIGIN TEA

HOT GOLD

Paired with ORANGE SALMON

Dilmah Pure Darjeeling Single Region Tea combined with lemongrass, ginger, cloves, cinnamon and zesty orange for an invigorating brew.

Ingredients

- 5 Teaspoons Dilmah Pure Darjeeling Single Region Tea Leaves
- 1100ml Spring Water
- 10g Lemongrass
- 5g Ginger
- 1 Clove
- 1 Cinnamon Stick
- 1 Orange Peel
- 1 teaspoon Rock Sugar
- 10ml Sanguine Syrup
- 3 dashes Dry Orange Syrup

Method

1. Brew all ingredients together, stir in Sanguine Syrup and Dry Orange Syrup, strain and serve.

the fillets with the paste and marinate for 1 day.

3. Remove from marinade and rinse under cold water, dry with paper towel.
4. Serve Salmon with mixed herbs and a citrus dressing.

ORANGE SALMON

Orange, leek and carrot marinated Salmon, served with mixed herbs drizzled with a citrus dressing.

Ingredients

- 500g Salmon Fillet Skin On
- 100g Oranges
- 75g Carrots
- 75g Leek
- 40g Salt
- 25g Sugar
- 5g White Pepper
- 50g Mixed Herbs
- 20ml Citrus Dressing

Method

1. Wash oranges, carrots and leek. Place in a blender and mix to a coarse paste. Add sugar, salt and pepper.
2. Place salmon fillet skins down in tray. Cover

LIQUID GOLD

Paired with CHOCO LOCO

An indulgent amalgamation of Dilmah Uda Watte Tea, rum, white chocolate and lemon, all culminating in a rich tea-inspired cocktail.

Ingredients

- 150ml Dilmah Uda Watte Tea
- 250ml Light Rum
- 75ml Dark Rum
- 75ml White Chocolate Syrup
- 50ml Fresh Lemon Juice
- 1 Lemon Peel
- 1 Dehydrated Sliced Lemon

Method

1. Brew all ingredients together, strain and serve.

Method

1. Place soft butter and sugar in a bowl and combine well. Add white flour, baking powder and cacao powder.
2. Knead the dough only until all ingredients are mixed well. Refrigerate for 2 hours.
3. Roll out on dusted marble top and cut to desired shape.
4. Press into small tartlet moulds and bake in a preheated oven by 170°C.
5. Heat the cream in two separate saucepans. Take off heat and add the two couvertures.
6. Let it cool down and fill into two separate piping bags. Pipe ganache into tartlet shells.
7. Garnish with chopped cashew nuts, fresh berries and mango honey.

CHOCO LOCO

A delicious chocolate tartlet filled with espresso ganache and topped with cashew nuts, fresh berries and a drizzle of mango honey.

Ingredients for Tartlet Shells

- 65g Butter
- 65g Caster Sugar
- 75g Flour
- 5g Baking Powder
- 25g Cacao Powder

Ingredients for Filling

- 75g Cream
- 100g Dark Couverture
- 75g Cream
- 100g Milk Couverture
- 5g Espresso

Ingredients for Garnish

- 50g Cashew nuts
- 40g Mango honey
- 100g Fresh berries





SECRET GOLDEN PIE

Paired with COLD AND CHILLI

A concoction made with some of Dilmah's finest teas; Ceylon Tea with Apple Pie and Vanilla, Pure Peppermint Tea, Aromatic Earl Grey Tea and Gentle Chamomile Tea.

Ingredients

- 100ml Dilmah Ceylon Tea with Apple Pie and Vanilla, brewed
- 100ml Dilmah Aromatic Earl Grey Tea, brewed
- 100ml Dilmah Gentle Chamomile Tea, brewed
- 100ml Dilmah Pure Peppermint, brewed
- 75ml Grenadine Syrup
- 50ml Green Apple Syrup
- 600ml Apple Infused Soda
- 5 dashes Vanilla and Cinnamon Powder
- 25g Sultana

Method

1. Add all ingredients into shaker with cubed ice, shake well and serve.

COLD AND CHILLI

A mango, lime and yogurt soup, served deliciously chilled with a flavoursome chilli and lemongrass jelly accompanying it.

Ingredients for Chilled Soup

- 200g Mango Juice
- 100g Apple Cider
- 5g Honey
- 25g Lime Juice
- 300g Mango Puree
- 300g Plain Yoghurt
- 50g Cream

Method

1. Bring mango juice, cider and honey to a boil. Add lime juice and place on ice water to cool.
2. Cut mango into cubes, add to the juice and mix in a blender.
3. Add yoghurt and mix well.
4. Whip the cream and fold into the cold soup before serving.

Ingredients for Jelly

- 185g Apple juice
- 10g Sugar
- 5g Lemongrass
- 1g Chilli flakes
- 10g Gelatine leaves

Method

1. Soak gelatine leaves in cold water, squeeze well. Bring apple juice, sugar, chilli flakes and lemongrass to a boil. Add gelatine, stir until dissolved, cool down on ice water and fill into moulds.

Assembling

To serve, pour cold soup into desired bowls and top with 3-4 moulds of chilli jelly and diced mango cubes.

TEA-SMOKED TUNA

Yata Watte smoked-seared tuna served with cauliflower-mascarpone puree and a drizzle of avocado oil.

Ingredients

- 400g Tuna Loin, frozen
- 10g Yata Watte Tea Leaves
- 200g Cauliflower
- 100ml Milk
- 50ml Cream
- 100g Mascarpone
- 5g Sea Salt
- 1g White Pepper, freshly ground
- 50ml Avocado Oil
- Micro Greens and Sundried Tomatoes for Garnishing

Method

1. Season tuna loin with a little salt and white pepper and sear in hot non-stick pan.
2. Place tea leaves in a square roasting tray and put on high heat, place tuna on wire rack and cover with lid.
3. Smoke for a few minutes, remove from tray and allow to cool down before slicing.
4. Bring milk to the boil, add cauliflower and simmer until soft, drain milk and add cream.
5. Place in blender and mix until smooth, remove from blender and allow to cool down. Fold in the mascarpone and season to taste.
6. Arrange all components on plate and drizzle with avocado oil. Garnish with micro greens and sundried tomatoes before serving.





**MANDARIN &
MARZIPAN PEKDE**

500g

120g

100%

100%

COCONUT MOUSSE WITH MANDARIN AND MARZIPAN TAPIOCA PEARLS

Coconut and vanilla mousse topped with tapioca pearls dressed in a Mandarin and Marzipan tea syrup.

Ingredients for Coconut Mousse

- 160g White Couverture
- 10g Desiccated Coconut, slightly roasted
- 90g Eggs
- 2g Vanilla Bean Seeds
- 2g Gelatine Leaves
- 220g Cream
- 10ml Coconut Liqueur

Method

1. Soak gelatine in cold water, squeeze out and dissolve in warm liqueur.
2. Chop couverture and melt in a bowl over bain-marie.
3. Scrape vanilla bean seeds. Place eggs and vanilla bean seeds in a stainless steel bowl and whisk over bain-marie until pale and fluffy
4. Add melted couverture to egg mixture, combine well then add gelatine.
5. Whip the cream and add roasted coconut, gently fold into the mixture.
6. Pipe into moulds and refrigerate

Ingredients for Tapioca Pearls

- 100g Tapioca
- 800ml Water
- 3g Mandarin and Marzipan Pekoe Tea Leaves (Dilmah)
- 20g Sugar

Method

1. Put the water and tapioca in a saucepan and bring it to a boil over high heat.
2. Keep stirring to avoid tapioca from sticking to the bottom of the pan; be sure to keep a 8:1 ratio of water to tapioca
3. When tapioca floats, cover the pan, simmer for 15 mins then take off the heat and let sit for 15 mins covered.

4. Run cold water over the pearls and drain the water, place in a bowl.
5. Prepare a mandarin and marzipan syrup by reducing brewed tea with sugar and pour over tapioca pearls.
6. To serve, take mousse out of the mould and place at the centre of your dish. Top with tea-infused tapioca pearls and drizzle with Mandarin and Marzipan tea syrup.



A Colonial Bond of Tea

DILMAH REAL HIGH TEA CHALLENGE NATIONAL WINNERS 2013, NETHERLANDS

Joost Van Der Hoven & Rob Rademaker

Silver Medal Winner 

Our concept is based on local traditions, both from The Netherlands as from Ceylon. The Dutch east India Company is a great example of the collaboration between the two. Ceylon was celebrated for her richness of nature and a vast variety of herbs and spices; tea being the most important of them all. And the Dutch were hungry for these exotic goods.

Because of this, the Dutch were the first importers of tea to Europe, and spices, which were used to make local food more flavoursome, tasty spice-infused liqueurs available and oriental medicine for people who needed it. Also famous Dutch artists used the great treasures of Ceylon to make paint for their paintings, bringing history to life.

We will be presenting a journey between both these worlds. It's about heritage and tradition, family and personal experiences, quality and pureness. All this with a new understanding of the demands we have today.



DILMAH REAL HIGH TEA CHALLENGE NATIONAL WINNERS 2013, NETHERLANDS

Joost Van Der Hoven & Rob Rademaker

The five star hotel InterContinental Amstel Amsterdam is every bit as luxurious and elegant as it was when it first opened in 1867 and offers a unique blend of contemporary comfort and historic details. The hotel's legendary and well-earned reputation, spanning almost 150 years, is the result of its unique, personal service, homely atmosphere and beautiful setting.

A COLONIAL BOND OF TEA

GREEN TEA AND JASMINE MOCKTAIL

Paired with

SWEET & SOUR RED BEETROOT

.....

CUPPA MEDA WATTE

Paired with

OSSENWORST WITH A TWIST

.....

VERBENA AND CHAMOMILE FIZZ

Paired with

GINGER QUARK MOUSSE WITH STRAWBERRY COMPOTE
AND SRI LANKAN LONG PEPPER TUILLE

.....

NUWARA ELIYA MORNING GLORY

Paired with

VOC SPICE BUN WITH VAN WEESP CINNAMON SYRUP

.....

TEA INSPIRED

SLOW COOKED-CODFISH AND GREEN SENCHA

.....

TEA INSPIRED

CHOCOLATE, CITRUS AND TEA

.....

GREEN TEA AND JASMINE MOCKTAIL

Paired with SWEET & SOUR RED BEETROOT

A concoction that brings together the fragrance and flavour of both the Netherlands and Sri Lanka, this drink finds Dilmah's Green Tea with Jasmine and Apple and Honey Shrub topped with olive oil and grated cardamom.

Ingredients

- 120ml Dilmah Green Tea with Jasmine, brewed (7g of tea, extracted for 6 mins)
- 40ml Apple and Honey Shrub*

Method

1. Shake all ingredients with ice and fine strain into a small Sherry glass. Garnish with olive oil and grated cardamom. Serve chilled.

*Shrub: *Apple Vinegar 15ml with 25ml honey*

SWEET & SOUR RED BEETROOT

Beetroots, cooked sweet and sour, are served with beetroot crème, baked almonds, watercress and goats cheese.

Ingredients for Sweet And Sour Marinated Beetroot

- 200g Natural vinegar
- 100g Water
- 100g Sugar
- 2 pieces Beetroot

Method

1. Boil the beetroot till it softens, peel it, and divide into pieces. Bring the water, sugar and vinegar to a boil. Let it cool and add the beetroot. Vacuum reserve till use.

Ingredients for Beetroot Crème

- 500g Beetroot
- 50g Butter
- ½ piece Shallot
- 20g Sherry Vinegar
- 50g Sugar
- 200g Chicken Stock
- Salt

Method

1. Cook the beetroot in the oven on sea salt. Melt the butter, add the shallot and the beetroot. Add the sugar and let it slightly caramelize. Add the sherry vinegar and chicken stock and let it reduce. Blitz the beetroot and strain, add salt to flavour.

Assembling

To serve, add the beetroot crème into a deep bottom dish and place the beetroot at the centre. Garnish with baked and sliced almonds, watercress and goats cheese.





CUPPA MEDA WATTE

Paired with OSSENWORST WITH A TWIST

A strong and perfectly brewed cuppa, made using Dilmah's Meda Watte Tea.

Ingredients

- 2.5g Meda Watte Tea
- 200ml Boiling Mineral Water

Method

1. Add tea in the teapot, pour the boiling mineral water, stir. Stir again after 2.5 minutes and at 5 minutes, taste the tea before serving and fine strain while pouring into the cup.

OSSENWORST WITH A TWIST

This traditional Amsterdam dish of smoked sausage, originally made back in the 17th century, gets a new twist with the addition of mustard seeds, quail egg yolk, Amsterdam pickled onion and puffed quinoa.

Ingredients for Mustard Seed Relish

- 100g Mustard Seeds
- 200g White Wine Vinegar
- 50g Sugar
- Salt and Pepper

Method

1. Mix everything and let it marinate overnight.

Ingredients for Quail Egg Yolk

- Quail Eggs, organically sourced

Method

1. Freeze the quail eggs overnight. Let them defrost and break them open, separate the egg yolk from the white. The yolk is now 'cooked'.

Ingredients for Puffed Quinoa

- 100g Quinoa
- 500g Water
- 200g Sunflower Seed Oil

Method

1. Cook the quinoa until the seeds are open. Strain them and wash them. Put the oven on 70 degrees and put the quinoa on baking paper. Leave them in the oven till they are totally dry. Heat the oil to 200°C, add the dried quinoa and strain right away. It will puff due to the heat.

Assembling

To serve, combine the mustard seed relish, quinoa and 100g of Amsterdamse Ossenworst and top with pickled onions and a quail egg yolk.

VERBENA AND CHAMOMILE FIZZ

Paired with GINGER QUARK MOUSSE WITH STRAWBERRY COMPOTE AND SRI LANKAN LONG PEPPER TUILLE

A chilled brew of Dilmah's Chamomile flowers infused Bobby's Gin, honey, Verbena Tea, Peychauds infused with lemon peel and egg whites.

Ingredients

- 50ml Dilmah Chamomile infused Bobby's Gin*
- 15ml Honey
- 20ml Dilmah Verbena Tea (2.5g tea brewed in 20ml boiling water for 6mins), charged
- 3 dashes Peychauds infused with Lemon Peel
- Egg Whites

Method

1. Shake all ingredients together with ice (except charged verbena tea). Add the charged verbena tea into a cocktail glass, top with the shaken beverage and serve.

**Macerate the tea in the gin, according to taste, remove from gin and strain.*

GINGER QUARK MOUSSE WITH STRAWBERRY COMPOTE AND SRI LANKAN LONG PEPPER TUILLE

A ginger quark mouse -set as a jelly- is topped with strawberry and long pepper juice and compote, and Sri Lankan long pepper tuille.

Ingredients for Ginger Quark Mousse

- 200g Quark
- 100g Whipped Cream
- 50g Cream
- 30g Powder Sugar
- 5g Gelatine
- Fresh Ginger

Method

1. Boil the sugar and cream, mix the gelatine in

to the quark and fold in the whipped cream. Put into a glass and let set.

Ingredients for Strawberry Juice

- 500g Strawberries
- 5g Sri Lankan Pepper Crushed
- 50g Sugar

Method

1. Mix the strawberries, Sri Lankan pepper and sugar together and heat them up in a Bain Marie. Take 200ml of the juice and add 1 ½ bl. Gelatine.

Ingredients for Strawberry Compote

- 100g Strawberries
- 1g Sri Lankan Long Pepper, finely chopped
- Powdered Sugar to flavour

Method

1. Cut strawberries and add the rest of the ingredients.

Ingredients for Long Pepper Tuille

- 50g Powdered Sugar
- 33g Egg Whites
- 33g Beurre Noisette
- 33g Flour
- 4g Sri Lankan Long Pepper, finely chopped

Method

1. Mix everything together and bake at 150°C.

Assembling

Add a little bit of the strawberry juice on the quark mousse that has already set. Next, top with the strawberry compote and finally, the long pepper tuille. Garnish with sliced strawberries and serve.





NUWARA ELIYA MORNING GLORY

Paired with VOC SPICE BUN WITH VAN WEESP CINNAMON SYRUP

A special mix of Dilmah's Nuwara Elyia Tea with honey, vanilla, ginger and cinnamon syrup, orange peel infused Angostura and Peychauds infused with lemon peel.

Ingredients

- 120ml Nuwara Elyia Tea (7g of tea extracted for 6 mins)
- 200ml Honey, Vanilla, Ginger and Cinnamon Syrup*
- 2 dashes Orange Peel infused Angostura
- 2 dashes Peychauds infused with Lemon Peel

Method

1. Blend all ingredients in a mixing glass, and serve garnished with an orange zest

**Blend one thumb of ginger with 3 cinnamon sticks, two vanilla pods, 200ml honey and slowly simmer for 8 minutes.*

VOC SPICE BUN WITH VAN WEESP CINNAMON SYRUP

This VOC bun is filled with yellow cream, almond, eggs and Sri Lankan spices and is served with an orange zest and cinnamon syrup-infused Van Weesp Cinnamon Liquor.

Ingredients for Voc Bun Dough

- 500g Flour
- 25g Yeast
- 15g Salt
- 20g Sugar
- 50g Whole Eggs
- 230g Ice Water
- 200g Butter

Method

1. Weigh the eggs in ice water so that the total weight of 280g is not exceeded.
2. Knead the dough in the Kitchen Aid with a dough hook. Add the salt to taste. The dough does not need to be smooth.
3. Roll the dough into a square. Fold in the butter. Roll out the dough. Fold it in three. Turn a quarter.
4. Roll the dough again. Fold it in three. Turn it sideways (all around)
5. Roll out the dough. Fold it in three. Turn it sideways.
6. Roll the dough again. Fold it in three.
7. Cover dough with plastic wrap and let rest for 30 minutes in the refrigerator. The dough is now ready for processing.
8. Roll the dough after the break to 28 x 32 cm. The dough is now 1cm thick.

Ingredients for The Filling

- 225g Almond
- 120g Yellow Cream*
- 25g Eggs
- 5g Cinnamon
- 2g Nutmeg
- 1g Cloves Powder
- 1g Sri Lankan Pepper

Method

1. Mix everything together.

Ingredients for Yellow Cream

- 120g Whole Milk
- 40g Yolk
- 70g Sugar
- 12g Custard Powder

Method

1. Combine the yolks, sugar and custard powder until its white. Bring the milk to a boil and cook the yellow cream.

Ingredients for Van Weesp Cinnamon Injection

- 50g Sugar
- 100g Water
- 1 Cinnamon Stick
- ½ Zest of an Orange
- 100g Van Weesp Cinnamon Liquor

Method

1. Make a sugar syrup from the first ingredients and when it has cooled down, add the cinnamon liquor.

Assembling

Fill the dough with the filling. Cut strips of 1.5cm. Lay a strip perpendicular to the bench. Put both hands on it and make a reverse roll movement. Transfer the dough into the desired shape and bake. Serve with the Van Weesp Cinnamon injection.

Dilmah
BIBLEE GOURMET

**ORGANIC
SENCHA**

Organic Sencha tea leaves are naturally green and contain antioxidants. They are rich in vitamins and minerals, and are a good source of polyphenols. The tea is made from the second flush of the tea plant, which is the most tender and flavorful part of the plant.



SLOW COOKED-CODFISH AND GREEN SENCHA

Slow-cooked codfish served with Green Tea granite, green apple, radishes, green tea marinated-cucumber slices, lime crème-fraiche.

Ingredients for Green Tea Granite

- 400g Water
- 8g Dilmah Green Sencha
- 2g Salt
- 100g Cucumber Juice
- ½ Piece Lime Juice

Method

1. Bring the water and salt to a boil, infuse the Sencha Green tea for 5 minutes. Add the other ingredients and mix well. Freeze overnight.

Ingredients for Green Tea Marinade

- 200g Water
- 50g Sugar
- 50g Natural Vinegar
- 8g Sencha Green Tea

Method

1. Bring all the liquids to a boil and infuse the Sencha Green Tea. Let it cool. Use this marinade to infuse the cucumber slices.

Ingredients for Lime Creme Fraiche

- 100g Crème Fraiche
- ½ piece of Lime Zest
- Salt

Method

1. Mix everything together.

Ingredients for Lime Crème Fraiche

- 100g Crème Fraiche
- ½ piece of Lime Zest
- Salt

Method

1. Mix everything together.

Ingredients for Green Tea Oil

- 400g Sunflower Seed Oil
- 20g Sencha Green tea

Method

1. Mix everything together, vacuum and let it infuse for 24 hours at 50 degrees. Use this oil to slow cook the codfish in.

Ingredients for Slow-Cooked Codfish

- 200g Codfish
- 2g Salt
- 4g Sencha Green Tea

Method

1. Roll the fish through the salt, let it stand for 2 hours and wash the fish. Then roll it through the green tea and let it marinate overnight. Cook the fish at 52°C in green tea oil.

CHOCOLATE, CITRUS AND TEA

A celebration of Dilmah's English Breakfast Tea infused into chocolate glaze, milk foam, Agar Agar gel, tea-marinated orange segments and delicious crumble, all served with a decadent milk chocolate mousse topped with orange gel and honey crispies.

Ingredients for Milk Chocolate Mousse

- 150g Valrhona milk Chocolate
- 100g Cream
- 4g Gelatine
- 250g Whipped Cream

Method

1. Boil the cream. Add the gelatine to chocolate. Then fold in the whipped cream. Reserve in a flat container.

Ingredients for Chocolate Tea Glaze

- 300g Sugar
- 200g Cream
- 150g Water
- 100g Cacao powder
- 13g Gelatine
- 10g Dilmah English Breakfast Tea

Method

1. Boil sugar, cream and water. Add the cacao powder and boil for 2 minutes. Add gelatine to tea, let infuse for 10 minutes. Strain and cool. Use this too glaze the chocolate mousse.

Ingredients for Tea Milk Foam

- 300g Full Fat Milk
- 30g Honey
- 1g Salt
- 4g English Breakfast Tea

Method

1. Bring the milk with the honey to a boil, infuse the tea for 8 minutes, strain and add salt to taste. Make foamy with a hand blender.

Ingredients for Honey Crispies

- 65g Sugar
- 60g Glucose
- 70g Honey
- 40g Water
- 20g Baking Soda

Method

1. Heat up the sugar, glucose, honey and water to 170°C. Take the pan off the fire and add the baking soda. Mix well and pour into a buttered dish. Let cool completely and break into small pieces.

Ingredients for Tea Gel

- 500g Water
- 100g Honey
- 10g English Breakfast Tea
- 6g Agar Agar

Method

1. Boil everything together and let the tea infuse. Strain, let set and blitz.

Ingredients for Orange Gel

- 500g Orange Juice
- 50g Honey
- 6g Agar Agar

Method

1. Boil everything together. Strain, let set and blitz.

Ingredients for Tea Infused Orange

- 100g Orange Juice
- 20g Honey
- 2g English Breakfast Tea
- 1 Piece Orange



Method

1. Boil the orange juice with the honey, infuse with the English Breakfast tea and marinate the orange in this.

Ingredients for Tea Crumble

- 100g Sugar
- 100g Flour
- 100gr Butter
- 20g English Breakfast Tea

Method

1. Mix ingredients together, as for a traditional crumble, and bake in the oven for 20-25 minutes or until golden.



From a pure white table to the many different colours of an artist's palate

High Tea, Colour & Art



SHANGRI-LA HOTEL, SYDNEY

Felicity Goodchild & Althea Montano

Silver Medal Winner 

For our high tea we wanted to explore the idea of not just a cup of tea but a cup of tea that expresses the beauty nature has put into the tea leaves. And what we saw was colour, it's in everything we do, how we express ourselves from cooking to fashion and art. High tea, colour and art are what we are hoping to bring to light with our Afternoon Tea.

Art can create a sense of trained ability or mastery of a medium. Art is an act of expression, feelings, thoughts and observations. Every artist begins with a blank canvas, a glass and spirits or an assortment of ingredients. It is only brought to life through their passion and creativity.

Each savoury and sweet dish is shades of one colour; this is because throughout this high tea experience you will begin to see a change from a pure white table to the many different colours of an artists palate. The dishes are also a style of art; for example impressionism.

As we present our high tea we hope you will be able to see how each brush strokes on the blank canvas will turn into our masterpiece of modern gastronomy and high tea.



SHANGRI-LA HOTEL, SYDNEY

Felicity Goodchild & Althea Montano

Take in the grand views of the spectacular Sydney Harbour and enjoy afternoon tea in the tranquil surroundings of the Lobby Lounge & Terrace at the Shangri-La Sydney. The afternoon tea features a delectable selection of savoury and sweet creations including homemade preserves.

HIGH TEA, COLOUR & ART

THE AROMATIC EARL GREY

Paired with

MODERNIST ARCHITECTURAL

.....

THE VAN GOGH

Paired with

SUBTLE

.....

THE IMPRESSIONIST STAIN

Paired with

DECEPTION

.....

RED CLINE

Paired with

REFINED

.....

TEA INSPIRED

IMPRESSIONIST

.....

TEA INSPIRED

PUSHING THE BOUNDARIES

.....

THE AROMATIC EARL GREY

Paired with MODERNIST ARCHITECTURAL

Dilmah's Vivid Range offers the finest brew of Aromatic Earl Grey Tea served pure and warm.

Ingredients

- 2tbsp. Dilmah's Aromatic Earl Grey Tea (Vivid Range)
- 700ml Freshly Boiled Water

Method

1. Into a clean tea pot place the Aromatic Earl Grey tea leaves and then pour over the freshly boiled water. Stir the tea and water and allow to steep for 3 to 5 minutes. Make sure to stir the tea at least 2 to 3 times. Place a tea strainer over a tea cup and carefully pour the tea into the cup.

MODERNIST ARCHITECTURAL

A vanilla sable tart with blood orange gel, pistachio and rice bubble crunch, Yuzu mousse and a blood orange curd accompanying it.

Ingredients for Vanilla Sable

- 150gm Icing Sugar
- 220gm Unsalted Butter, room temperature
- 1 Whole Egg
- 430gm Plain Flour
- 1/2 Vanilla Bean, split

Method

1. In a kitchen aid bowl, with a paddle attachment, crumb together the icing sugar, butter and plain flour.
2. Once all ingredients have combined together, add in the egg and vanilla seeds and beat until just combined.
3. Take off the machine and shape onto a flat block. Wrap in glad wrap and allow to chill in the fridge for an hour.
4. Once the hour is up, take out and bring to room temperature and roll out the sable until 2mm thick.
5. Line mini tart moulds with the sable.

6. Leave out overnight and then bake at 160°C for 10 to 15 minutes.

Ingredients for Blood Orange Gel

- 250gm Blood Orange Puree
- 50gm Sugar
- 3gm Pectin NH 325

Method

1. In a small saucepan bring the puree to a boil. Mix the sugar and pectin together and then whisk into the puree. Boil to 107°C.

Ingredients for Pistachio And Rice Bubble Crunch

- 50gm Pistachio, finely chopped
- 50gm Candied Blood Orange Peel
- 25gm Rice Bubbles
- 50gm Pistachio Paste
- 250gm White chocolate

Method

1. Melt the white chocolate and pistachio paste together until smooth. Allow to cool then fold in the rest of the ingredients. Place between 2 pieces of baking paper and roll until 5mm thick, place into the refrigerator to set. Cut out 6 x4cm circle and Reserve until needed.

Ingredients for Yuzu Mousse

- 150ml Cream
- 50ml Yuzu Juice
- 60g Caster Sugar
- 15g Butter
- 5g Gelatine Leaves, softened in cold water
- 200ml Cream, semi whipped

Method

1. Place the cream, Yuzu juice, sugar and butter into a saucepan and bring to the boil. When the



cream mixture is at the boil, take off the heat and whisk in the gelatine. Strain and allow to cool to 40°C. When the mousse base is at 40°C, fold in the semi whipped cream and then reserve until needed.

puree - continue whisking until it reaches 84°C. Remove from the heat and whisk in the gelatine. Strain the curd into a plastic container and allow to cool to 40°C. Blend in the butter and allow to set.

Ingredients for Blood Orange Curd

- 150ml Blood Orange Puree
- 210g Sugar
- 210g Whole Eggs
- 30g Egg Yolks
- 70g Butter
- 6g Gelatine, softened

Method

1. Bring the blood orange puree to the boil, whisk the yolks, eggs and sugar and add to boiling

Ingredients for Yellow Chocolate Circles

- 500g White chocolate
- 50g Coco Butter
- 5g Yellow-coloured Powder

Method

1. Melt 300g of the white chocolate up to 45°C, seed in the remanding 200g of chocolate. Melt the cocoa butter and blitz in the yellow food colour. Mix it with the chocolate and blitz. Temper the chocolate to 28 -29°C and use.



RESEARCHER &
APPLE PROFESSION

THE VAN GOGH

Paired with **SUBTLE**

Dilmah's Elderflower & Apple Infusion combined with fresh lemon, muddled apple and tea-infused cubes of ice, all topped with crumbled tea jelly.

Ingredients for Tea Jelly

- 5g Gelatine, softened
- 375ml Freshly Boiled Water
- 40g Elderflower & Apple Infusion

Method

1. Brew the tea in boiled water for 5 minutes. Strain and stir in the gelatine slowly. Place into a container and refrigerate until needed.

Ingredients for Tea Ice Cubes

- 20g Fresh Apples, diced
- 100ml Brewed Elderflower & Apple Infusion

Method

1. In $\frac{1}{2}$ sphere moulds, place a few diced apple pieces and then fill to the top with the brewed tea. Place in the freezer until needed.

Ingredients for Mocktail

- 1/2 Apple, muddled
- 60ml Elderflower & Apple Infusion (Silver Jubilee Tea Range)
- 15ml Lemon Juice
- 15ml Sugar Syrup
- Tea Ice Cubes
- Tea Jelly

Method

1. In a cocktail shaker place the muddled apple, lemon juice, sugar syrup and the tea and shake well. Place the tea ice cubes in the bottom of a glass and double strain the shaken liquid over the cubes. Garnish with apple slices and crumbled jelly and serve.

SUBTLE

Paired with **THE VAN GOGH**

A green-golden choux bun filled with pea and fresh mint puree, topped with a sesame, sunflower and pumpkin tuille, served with spring vegetables and garnished with baby basil.

Ingredients for Green Golden Choux Bun

- 125ml Milk
- 125ml Water
- 5g Salt
- 12g Sugar
- 125g Butter
- 150g Plain Flour
- 5 Eggs
- 5g Green Food Colour Powder

Method

1. Place water, milk, salt, sugar and butter in a saucepan over medium heat.
2. Bring just to a boil, and at once add all the flour to the milk and butter mixture and using a wooden spoon, beat until well combined.
3. Place over low heat and cook, stirring, for 1-2 minutes or until the mixture forms a ball and begins to come away from the side of the saucepan.
4. Transfer to an electric mixer and beat on medium speed.
5. Allow to cool slightly, and then, on a low speed, add the eggs one by one making sure the egg mixes completely in before adding the next (you may not need all the eggs).
6. Beat until the mixture just falls from the spoon but still holds its shape.
7. Add in the green food colour powder and make sure it is completely combined into the mix.
8. Preheat oven to 180°C. Brush a baking tray with oil to lightly grease.
9. Use a pastry bag fitted with a piping nozzle to pipe the shape of 4cm circles onto the baking tray.
10. Bake in pre-heated oven for 25 minutes or until the éclair pastry is puffed and golden.
11. Remove from oven and turn the oven off.

12. Using a skewer or a small knife, pierce the base (or top) of each profiterole to release the steam.
13. Return the profiteroles to the oven and leave them for 15 minutes to dry out.
14. Remove the profiteroles from the oven and transfer to a wire rack to cool.

Ingredients for Pea And Fresh Mint Puree

- 80g Spring Onion, finely chopped
- 250g Fresh Peas
- 30ml Water
- 1 bunch Fresh Mint leaves

Method

1. In a small saucepan, sweat the spring onions and add the fresh peas. Cook peas until mushy and then season with salt and pepper. Take off the heat and place into a blender with the fresh mint and water, and blend until a smooth texture forms. Reserve under refrigeration until needed.

Ingredients for Sesame, Sunflower And Pumpkin Tuille

- 200g Sugar
- 75g Plain Flour
- 100ml Water
- 25g Glucose
- 30g White Sesame Seeds
- 30g Black Sesame Seeds
- 30g Sunflower Seeds
- 30g Pumpkin Seeds
- 125g Melted Butter

Method

1. Bring to a boil the sugar, water and glucose. Add the butter.
2. Mix all the dry ingredients together and then add to the wet ingredients and stir.
3. Take off heat and allow to cool completely so the mix does not split.

4. Preheat the oven to 180°C. Place 2 heaped spoonfuls on to a baking tray lined with baking paper and place another sheet of baking paper on top.
5. Roll the mix out thinly into a rectangle shape and place into the oven.
6. Bake for 15 minutes or until golden brown.
7. Take out of the oven and roll out thinly.
8. Remove the baking paper and when the mix has slightly cooled cut out 6x4cm circles and reserve until needed.

Ingredients for Spring Vegetables

- 2 Whole Baby Zucchini's
- 100g Green Beans
- 100g Asparagus

Method

1. Bring a large pot of water to boil over high heat.
2. Top and tail the green beans, break off the base from the asparagus and using a peeler, peel slices of the zucchini.
3. Just before blanching the vegetables, add a couple of tablespoons of salt to the boiling water.
4. Blanch each vegetable separately – lighter-coloured ones first, as darker-coloured ones will tinge the water and subsequent vegetables.
5. After about 30 seconds, test for doneness. Remove one piece; dip it into a bowl of ice water, and taste.
6. Keep tasting every 30-60 seconds until the vegetables are cooked to your liking. Most vegetables take between 2-5 minutes.
7. When the vegetables are done, quickly remove them from the boiling water with a slotted spoon and plunge them into the ice bath to stop the cooking process.
8. When the vegetables are completely cool, remove them from the ice bath and drain on a towel-lined plate.



Assembling

Pipe the pea and mint puree into the choux bun and top with the sesame, sunflower and pumpkin tuille. Serve this with the sliced blanched spring vegetables and baby basil.



THE IMPRESSIONIST STAIN

Paired with DECEPTION

A cold concoction of Dilmah's Springtime Oolong & Ginger Tea, combined with Hendricks Gin, fresh lemon, pink grapefruit juice and a dash of egg whites, all stained with red tea.

Ingredients for Tea Syrup

- 100ml Brewed Springtime Oolong & Ginger Tea
- 100g Caster Sugar

Method

1. Bring sugar and tea to a boil and infuse for about 10 minutes. Then, reduce until the right syrupy consistency is obtained. Keep aside until use.

Ingredients for Red Tea Colouring

- 50ml Brewed Springtime Oolong & Ginger Tea
- 5g Red Food Colour Powder

Method

1. Mix together the brewed tea and red colour powder. Strain and reserve until needed.

Ingredients For Cocktail

- 60ml Hendricks Gin
- 30ml Tea Syrup
- 15ml Lemon Juice
- 30ml Pink Grapefruit Juice
- Dash of Egg Whites
- Red Tea Colouring
- Ice

Method

1. In a cocktail shaker place the Hendricks Gin, lemon juice, pink grapefruit juice, egg whites and the tea syrup. Dry shake first for 30 seconds and then add ice and shake again. Pour into the glass and garnish with a dehydrated grapefruit slice and a few drops of red tea colouring.

DECEPTION

Paired with THE IMPRESSIONIST STAIN

Foie Gras rolled in roasted almonds and a roasted almond and goat's cheese mousse, served with sweet pickled plums and raspberry glass tuille.

Ingredients for Foie Gras In Roasted Almonds

- 50g Foie Gras
- 20g Flaked Almonds

Method

1. Roast the flaked almonds for 10 to 15 mins at 180°C or until golden brown. Remove from the oven and allow to cool. Cut the Foie Gras into 3mm wide strips, as long as possible. Roughly chop the flaked almonds and carefully roll the Foie Gras in it, coating it well. Freeze until needed for the mousse.

Ingredients for Roasted Almond And Goat's Cheese Mousse

- 500ml Cream
- 200g Flaked Almonds, roasted
- 120g Goat's Cheese
- 10g Gelatine, softened
- 300ml Cream, semi whipped
- Salt and Pepper to taste

Method

1. On a baking tray, place the flaked almond and roast in the oven for 20 minutes at 180°C.
2. Meanwhile, in a small saucepan, bring the first amount of cream to the boil.
3. Stir in the hot roasted almonds and allow infusing for 1 hour.
4. After 1 hour or when flavour is achieved, place 300ml of the almond and milk cream into a saucepan and bring to the boil.
5. When it has reached the boiling point, take off the heat and whisk in the gelatine.
6. Place the goat's cheese in a bowl and strain the cream over it.
7. Whisk until smooth and allow to cool to at 40°C.

8. Fold through the semi whipped cream and season to taste.
9. Cover the mousse with glad wrap so that it will not form a skin and allow to firm up.
10. When the mousse has firmed up, place into a piping bag with a size 8 nozzle.

Ingredients for Pickled Plum

- 8 Large Red Plums
- 200ml Water
- 200g Caster Sugar
- 100ml White Wine Vinegar
- 5g Purple Food Colour Powder

Method

1. Bring water and sugar to boil, stir in white wine vinegar and colour.
2. Slice the plums as thinly as possible and place into a container.
3. Strain the hot poaching liquid over the plums and cover. Allow to cool completely.
4. Then strain the plum slices and place them over paper towels to get rid of any excess liquid.
5. Lay a piece of glad wrap over a chopping board 20cm long and lay the plum slices flat with the ends crossing over, to look like fish scales.
6. Only lay enough plum slices to cover the Foie Gras and almond mousse tube.

Ingredients for Raspberry Glass Tuille

- 130g Caster Sugar
- 60g Glucose
- 50ml Water
- 12g Ground Dried Raspberries
- 3g Red Food Colour Powder

Method

1. Place the sugar, glucose and water into a small saucepan and bring to 160°C.
2. When it has reached the temperature pour



- onto a silpat mat and allow to cool.
- When the toffee has set, break up into small pieces and place into a dry clean blender with the colour and dried raspberries and blend until a fine powder is formed.
 - Sieve onto a silpat mat and into a 3x3cm square and bake at 170°C for 8 to 10 minutes.
 - Take out of the oven and cool.

Assembling

- Lay a piece of glad wrap to 20cm long. Pipe 2x10cm long strip of the roasted almond mousse horizontally, next to each other and then place strips of the Foie Gras in the middle.
- Pipe another strip on top of the Foie Gras and roll up the glad wrap to form a sausage shape. Place into the freezer and reserve until needed.
- When the plum slices have been placed into a fish scale pattern, unwrap the Foie Gras and almond mousse tube and place in the middle.
- Roll up the glad wrap around the mousse into a tube and place into the refrigerator until set.
- To serve, slice the plum-wrapped Foie Gras and almond mousse tube into desired shape and serve topped with raspberry glass tuille.



RED CLINE

Paired with REFINED

Yata Watte Tea combined with a homemade spice syrup of cardamom, star anise, cloves, Sichuan peppercorns and chilli, served piping hot.

Ingredients

- 60ml Yata Watte Brewed Hot Tea
- 10ml Homemade Spice Syrup*

Method

1. Pour the hot Yata Watte brewed tea and spice syrup into the glass and stir. Garnish with half an orange slice, cinnamon stick and star aniseed, and serve warm.

**To make the spice syrup, bring 100ml water and 100g sugar to a boil in a small saucepot. When it has reached boiling point, add 4 cloves, 5 cinnamon sticks, 3 cardamom pods, 3 star anise, 5 Sichuan peppercorns and 1 dried chilli, and allow to infuse overnight.*

REFINED

A golden sweet éclair filled with a banana Chantilly cream, coated in a black sesame and Venezuela chocolate with passionfruit ganache on top, served with a chocolate microwave sponge.

Ingredients for Golden Choux Éclair

- 125ml Milk
- 125ml Water
- 5g Salt
- 12g Sugar
- 125g Butter
- 150g Plain Flour
- 5 Eggs

Method

1. Place water, milk, salt, sugar and butter in a saucepan over medium heat.
2. Bring just to the boil, once there add all the flour to the butter mixture at once and use a wooden spoon to beat until well combined.
3. Place over low heat and cook, stirring, for 1-2 minutes or until the mixture forms a ball

and begins to come away from the side of the saucepan.

4. Transfer to an electric mixer and beat on medium speed.
5. Allow to cool slightly, and then, on low heat, add the eggs one by one making sure the egg mixes completely in before adding the next (you may not need all the eggs).
6. Beat until the mixture just falls from the spoon but still holds its shape.
7. Preheat oven to 180°C. Brush a baking tray with oil to lightly grease.
8. Use a pastry bag fitted a piping nozzle to pipe the shape of 8cm éclairs onto the baking tray.
9. Bake in preheated oven for 25 minutes or until the éclair pastry is puffed and golden.
10. Remove from oven and turn the oven off.
11. Using a skewer or a small knife, pierce the base (or top) of each éclair to release the steam.
12. Return the éclairs to the oven and leave them for 15 minutes to dry out.
13. Remove the éclairs from the oven and transfer to a wire rack to cool.

Ingredients for Banana Chantilly

- 140ml Cream
- 140g Fresh Banana Puree
- 300g Milk Chocolate
- Pinch of Sea Salt

Method

1. In a small saucepan place the cream, banana puree and salt and bring to a boil. Pour over the chocolate and stir to combine. Pour into a container and reserve until needed.

Ingredients for Passion Fruit And Venezuela Chocolate Ganache

- 250ml Passionfruit Puree
- 600g Venezuela Chocolate, melted
- 125g Butter, room temperature

Method

1. Bring the passion fruit puree to the boil; meanwhile melt the chocolate.
2. When the puree has reached boiling point, pour onto the chocolate and let stand for a minute.
3. Stir the mix then blend with a hand blender until the ganache is shiny.
4. Try not to get any air into the ganache.
5. Cover and allow cooling to 35C, add the butter and blend until completely combined.
6. Cover and allow to set at room temperature.

Ingredients for Microwave Sponge

- 200g Whole Eggs
- 80g Sugar
- Pinch of Salt
- 21g Plain flour
- 105g Venezuela Chocolate, melted

Method

1. Whisk the eggs, sugar and salt until light and fluffy. Add $\frac{1}{2}$ the flour, followed by the melted chocolate and the remaining flour and mix until just combined. Allow to rest for 15 mins. Pierce a small hole in the bottom of a paper cup and fill the cup $\frac{3}{4}$ with the mix. Place into the microwave and cook for 45 mins.

Ingredients for Sesame And Chocolate Coating

- 100g Venezuela Chocolate
- 30g Cocoa Butter
- 20g Black Sesame Seeds

Method

1. In a safe plastic, place the chocolate and cocoa butter and melt in the microwave until smooth. Remove from the microwave and stir in the black sesame seeds, reserve until needed. When ready to use, heat to 45°C.

IMPRESSIONIST

Japanese matcha noodles, green tea-brined salmon served with a Yuzu and soy jelly gel, miso broth, pickled radish and bonito flakes.

Ingredients for Matcha Tea Noodles

- 300g Plain Flour
- 60g Silver Jubilee Ceylon Full Leaf Green Tea
- 1 Whole Egg
- Pinch of Salt
- 150ml Water

Method

1. In a coffee bean blender, blitz the Full Leaf Green Tea until a fine powder is formed.
2. Combine all the dry ingredients, including the tea, and the egg in a kitchen aid bowl and place onto a machine with a paddle attachment.
3. Combine the ingredients together and then slowly rain in the water until just combined.
4. Take the dough out of the machine and knead the dough. It should be a little stiffer than bread dough.
5. The dough is ready when it does not stick as much to the bench. When it is the right consistency, you will be able to lift it from the bench and it will fall off after about a second.
6. Cover the dough with a damp cloth and allow to rest for at least 30 minutes.
7. After the resting time take the dough ball and sprinkle some flour generously over the dough.
8. Take a rolling pin or roller and start stretching it. It needs to be 1mm in thickness, if it starts to stick use more dry flour on the dough. If it starts springing back to its original shape, let it rest for a minute or two.
9. Place a sheet of dough onto a cutting board and spread flour on the surface.
10. Fold it two times in the same direction, each time spreading flour on the surface and then on the top.
11. Once it is folded in a strip, start cutting it.
12. Once there is a pile of cut noodles, toy at them with your fingers to unfold them.
13. Toss them around with some more flour; just be careful not to break the noodles.
14. In a large pot, bring water to the boil and add

in the pinch of salt.

15. When ready sprinkle in the noodles carefully. The noodles should take 3 to 4 minutes to cook.
16. When ready, take out of the boiling water and refresh into cold ice water.
17. Reserve until needed.

Ingredients for Tea And Miso Broth

- 400ml Fresh Clean Water
- 30g Silver Jubilee Ceylon Full Leaf Green Tea
- 40g Miso Paste

Method

1. Place the water and the green tea leaves into a container and stir. Leave for 8 minutes, stirring at least twice during the time. After 8 minutes strain the cold tea and discard the tea leaves. Stir in the miso paste. Strain the broth through thick white cloth to gain a clear colour. Place into a clean glass teapot.

Ingredients for Green Tea Brined Salmon

- 1 Salmon Fillet, cleaned and trimmed
- 60g Table Salt
- 40g Caster Sugar
- 1000ml Water
- 50g Silver Jubilee Ceylon Full Leaf Green Tea

Method

1. Combine the water, salt and brown sugar into a saucepan and place over medium heat.
2. Heat the mixture up and stir until the sugar and salt has dissolved, do not boil.
3. Take the mixture off the heat and allow cooling to 40°C.
4. Meanwhile place the salmon fillet and tea into a deep container with enough room for the wet mixture to fit as well.
5. Pour the brine over the salmon until it is completely submerged. Cover with glad wrap and place it in the refrigerator to brine for 30 minutes.



6. After 30 minutes remove the salmon from the brine and pat dry, removing any tea leaves.
7. Slice into very thin strips and reserve until needed.

Ingredients for Pickled Radish

- 5 Baby Radishes
- 100ml Sushi Wine
- 50ml Water
- 50ml Caster Sugar
- 5gm Orange Food Colour

Method

1. In a small saucepan, bring the sugar and water to a boil. Meanwhile slice the radishes as thin as possible and place into a container. When the sugar syrup has come to the boil remove from the heat and stir in the sushi wine and orange food colour. Strain over the radishes and cover. Reserve until needed.

Ingredients for Yuzu And Soy Jelly

- 100ml Ponzu (Yuzu and soy sauce)
- 50g Caster Sugar
- 4g Iota

Method

1. In a small sauce place ponzu dressing, then whisk in the sugar and Iota. Whisk together and bring to 80°C and when the gel has reached the temperature take off the heat and pour into a container. The gel needs to be 5mm high, allow to set and reserve in the refrigerator until needed.

PUSHING THE BOUNDARIES

Chamomile mousse paddle pops with a layer of beehive honey are glazed in white chocolate and served with nougatine tuille and white chocolate circles.

Ingredients for Nougatine Tuille

- 300g Toasted Flaked Almonds
- 300g Caster Sugar
- 300g Glucose
- 225g Soft Butter

Method

1. In a medium saucepan, make a dry caramel with the sugar and glucose. Then gradually stir in the butter, followed by the almonds. Pour onto baking paper, place another piece on top and roll out thinly. Place into the oven at 170°C and bake for 10 minutes or until golden brown. Cut into desired shape.

Ingredients for Honey Layer

- Organic Bee Hive Honey

Method

1. Pipe 10g each in rectangle moulds and allow to freeze. Reserve until needed.

Ingredients for White Chocolate Circles

- 500g White chocolate
- 50g Coco Butter
- 5g White Food Colour Powder

Method

1. Melt 300g of the white chocolate up to 45°C seed in the remanding 200gm of chocolate. Melt the coco butter and blitz in the white food colour. Temper the chocolate to 28 -29°C and use.

Ingredients for Chamomile Mousse

- 300ml Cream
- 20g Vivid Range Gentle Chamomile Tea
- 70g Mascarpone
- 100ml Chamomile infused Cream
- 30g Caster Sugar
- 130ml Cream, semi whipped
- 20g Gelatine, softened in cold water

Method

1. Place the cream into a medium saucepan and bring to the boil over high heat.
2. When it has reached boiling point, take off the heat, add in the chamomile tea and stir.
3. Cover and allow to infuse for 30 minutes stirring every 10 minutes.
4. After the 30 minutes, strain the cream. It should weigh 100ml. Boil the cream and sugar.
5. Once the cream mixture has come to the boil, stir in the softened gelatine and strain over the mascarpone, whisk until smooth.
6. Allow the mixture to cool then fold in the semi whipped cream.
7. Over a bowl of ice, allow the mousse to cool, whisking every so often to avoid splitting.
8. It is best to have the inserts ready before making the mousse, so that you can start assembling the paddle pops immediately.

Ingredients for White Chocolate Glaze

- 175ml Milk
- 1 Vanilla Pod, cut in half and seeded
- 40g Glucose
- 6g Gelatine, softened
- 450g White Coverture Chocolate
- 5g White Food Colour Powder

Method

1. In a small pot warm the milk, glucose and vanilla pods and seeds.
2. When the milk has nearly come to the boil take off the heat and whisk in the gelatine.
3. Strain over the white chocolate and white food colour powder.



4. Use a wooden spoon to stir together then emulsify with a clean hand blender. Ensure to not allow as much air in as possible.
5. The glaze needs to be made the day before. When glazing the paddle pops, the glaze should be at 33°C.



Ceylon, now known as Sri Lanka, brings a new dimension to tea

Ceylon's Finest Tea



SHANGRI-LA KUALA
LUMPUR

Adli Kasi & Yam An Nie

Silver Medal Winner 

The alchemy of land, sun and rain in the paradise Island of Ceylon, as it was known 40 years ago, presents the ideal climatic conditions for the cultivation of tea. Ceylon, now known as Sri Lanka, brings a new dimension to tea by producing variations in taste, quality, character and appearance, largely based on the terroir of the region. Ceylon tea, with its distinct taste and character has now become every consumer's favourite cuppa.

Special Awards for Outstanding Performances - **The Most Innovative Use of Tea**



SHANGRI-LA KUALA LUMPUR

Adli Kasi & Yam An Nie

A hidden paradise in the heart of a bustling metropolis, Shangri-La Kuala Lumpur lives up to its legendary hospitality to deliver an unforgettable experience. Their Afternoon Tea is said to be the best in town.

CEYLON'S FINEST TEA

BED TEA

Paired with

TARO PUFF WITH VEAL AND MOREL STEW

.....

FLAVOR OF ASIA

Paired with

LOBSTER SALAD IN SAFFRON PIE TEE

.....

RUBY TEMPTER

Paired with

MANGO COMPOTE AND GULA MALACCA MOUSSE IN CHOUX

.....

TROPICAL BREEZE

Paired with

YUZU CHEESECAKE WITH PINEAPPLE TEXTURE AND
SESAME TUILLE

.....

TEA INSPIRED

TEA-INFUSED CHICKEN SALAD IN CHAPATTI CORNETS

.....

TEA INSPIRED

CEYLON TEA SHOOTER

.....

BED TEA

Paired with TARO PUFF WITH VEAL AND MOREL STEW

The perfect brew of Ceylon's finest Nuwara Eliya Afternoon Tea, served warm.

Ingredients

- 2g Nuwara Eliya Afternoon Tea Leaves
- 200ml Spring Water (98°C Temperature)

Method

1. Add the Nuwara Eliya Afternoon tea leaves into a teapot. Follow by pouring in hot water. Stir the tea leaves and let the tea brew for 4 minutes. Stir the tea leaves again to ensure maximum flavour and aroma are extracted. Strain and serve immediately.

TARO PUFF WITH VEAL AND MOREL STEW

Crispy taro puff accompanied by a delectable filling of veal and morel stew.

Ingredients for Taro Pastry

- 500g Taro Root, peeled
- 1/3 cup Wheat Starch
- 130ml Boiling Water
- 1tsp. Sea Salt
- 1tsp. Chinese Five-Spice Powder

Method

1. Cut the peeled taro into big chunks. Sit on a flat plate or tray and steam in a convection oven for about 1 hour until soft.
2. Mash the soft taro in a large bowl while still warm.
3. Mix the wheat starch and water to make paste, add to the taro and mix until combined and smooth. Add the salt and five spice powder and knead well to combine.
4. The dough should be soft and pliable. Cover the dough with a cloth while you proceed to roll and assemble the pastries.

Ingredients for Filling

- 300gm Stewed Veal, chopped into 1.5 cm cubes
- Flour to dust
- 2tbsp. Vegetable oil
- 3tbsp. Butter
- 80g Onions, diced
- White Wine/Chicken Stock
- 2-3 sprigs Thyme
- 1 Bay Leaf
- 100g Morel Mushroom
- 125ml Cream 35%
- Chives, chopped
- Salt and Pepper, to taste

Method

1. Pat veal dry. Dust lightly with salt, pepper and flour. Heat oil in a pot and sauté veal cubes in batches, adding more oil if necessary.
2. Add butter to the pan and add onions. Cook for 3-4 minutes. Remove veal from pan.
3. Deglaze with white wine or chicken stock. Bring to a boil, scraping bottom of pan to mix in solidified juices on the bottom.
4. Add veal. If necessary, add a bit of water or chicken stock so that liquid just covers veal. Add thyme and bay leaf. Cover and cook gently for 30 minutes.
5. Add mushrooms and cream. Cook, uncovered, very gently simmer for 30 mins or longer until veal is tender and the mixture is thick and creamy. Season with salt and pepper. Keep aside.

Assembling

1. To make each pastry, break off small amounts of dough, roll to make a round disk then flatten slightly with the palm of your hand.
2. Put a small spoonful of the veal stew in the centre with the edges lifted like a small well.
3. Press the edges together and smooth out, to make a round shaped pastry with a flat bottom. Discard any excess of the pastry.
4. Line a tray with baking paper and dust with



rice flour to prevent sticking. Sit the pastry in a single layer on the tray.

5. Heat the oil in a deep fryer or wok to 180°C, add a few pastries at a time and fry for 5 minutes until crisp and flaky. Drain on paper towel and serve.



FLAVOR OF ASIA

Paired with LOBSTER SALAD IN SAFFRON PIE TEE

Dilmah's Uda Watte Tea infused with ginger flowers and spices in a warm and inviting brew.

Ingredients

- 2g Uda Watte Tea
- 200ml Spring Water (98°C Temperature)
- Ginger Flowers
- Spices of your choice

Method

1. Brew all ingredients together in the spring water and serve strained into a warm teacup.

LOBSTER SALAD IN SAFFRON PIE TEE

Saffron-infused pie tee filled with poached Maine lobster salad, dressed in a ginger flower and plum sauce.

Ingredients for Lobster

- 1 Maine Lobster
- 8ltr Water
- ½ cup Salt
- 50g Ginger Flowers
- 1tsp. Peppercorns

Method

1. Fill a large pot with water and stir in the salt, peppercorn and ginger flower. Bring the water to a boil over high heat.
2. Add the lobster, head-first, into the pot, cover with a tight fitting lid, and return the water to a full boil.
3. Reduce the heat and cook at a gentle boil until the lobster is bright red -about 5 minutes from the time it goes into the pot. Once cooked, put in a salted ice water bath.
4. To crack and remove the lobster meat, use your hands to twist and separate the tail from the body.
5. After de-shelling the lobster, place the lobster tail and claws on a paper towel.
6. Cut into small pieces for the salad.

Ingredients for Dressing

- 10g Ginger Flowers
- 15g Fish Sauce
- 35g Lime Juice
- 10g Bird Eye Chillies
- 100g Plum Sauce
- 30g Icing Sugar, Sieved
- 100g Water
- 1tbsp. Vegetable Oil

Method

1. Heat up a pot, pour in the oil. Sauté the ginger flowers and the bird eye chillies till fragrant. Pour in the plum sauce and water. Slowly pour in the icing sugar. Use a whisk and mix well. Once boiled, remove from heat. Pour in the fish sauce and lime juice. Mix well. Can add more lime juice for acidity if needed.

Ingredients for Pie Tee Case

- 250g Plain Flour
- 60g Rice Flour
- Pinch of Salt
- 2 Eggs, beaten
- 650ml Water
- 1L Cooking Oil for deep-frying
- Saffron

Method

1. Sift plain flour, rice flour and salt into a bowl. Make a hole in the centre and add the beaten eggs. Whisk slowly until well mixed.
2. Add water gradually and whisk until smooth. Add saffron and mix well. Strain the batter.
3. Heat oil and dip pie tee mould in the hot oil until it is heated through. Then dip the hot mould in batter, lift it up and lower it into the hot oil. Jiggle it up and down.
4. The edge is loosened to form a brim. When the case hardens, ease it off the mould with a small knife and fry till golden brown.

RUBY TEMPTER

Paired with MANGO COMPOTE AND GULA MALACCA MOUSSE IN CHOUX

Blood Orange and Eucalyptus Tea Infused with Screwpine leaf served chilled shaken with port wine.

Ingredients

- 2g Blood Orange and Eucalyptus Tea
- 200ml Spring Water (98°C Temperature)
- Screwpine Leaves
- A generous Dash of Port Wine
- Ice

Method

1. Brew tea and Screwpine leaves together in warm spring water. Let it infuse and cool. Add ice into a shaker along with the brewed tea (strained) and the port wine. Shake well and pour into a glass. Serve chilled.

MANGO COMPOTE AND GULA MALACCA MOUSSE IN CHOUX

Choux pastry filled with citrusy mango compote and Gula Malacca mousse is topped with a disc of white chocolate and cubed mango jelly.

Ingredients for Choux

- 125ml Milk
- 125ml Water
- 5g Salt
- 12g Sugar
- 125g Butter
- 150g Plain Flour
- 5 Eggs

Method

1. Place water, milk, salt, sugar and butter in a saucepan over medium heat.
2. Bring just to the boil, once there add all the flour to the butter mixture at once and use a wooden spoon to beat until well combined.
3. Place over low heat and cook, stirring, for 1-2 minutes or until the mixture forms a ball and begins to come away from the side of the saucepan.

4. Transfer to an electric mixer and beat on medium speed.
5. Allow to cool slightly, and then, on low heat, add the eggs one by one making sure the egg mixes completely in before adding the next (you may not need all the eggs).
6. Beat until the mixture just falls from the spoon but still holds its shape.
7. Preheat oven to 400°F. Brush a baking tray with oil to lightly grease and drop dough by slightly less than 1/4 cupful about 3 inches apart.
8. Bake 35 to 40 minutes or until puffed and golden.
9. Remove from oven and turn the oven off.
10. Using a skewer or a small knife, pierce the base (or top) of each choux pastry to release the steam.
11. Return to the oven and leave them for 15 minutes to dry out. Take out of oven and cool away from draft, for about 30 minutes.

Ingredients for Mango Compote

- 2 Mangos, medium ripe
- 2tbsp. Lemon Juice, fresh
- 1tbsp. Lime Juice, fresh
- 3-5 Mint Leaves, sliced finely

Method

1. Carefully peel mango, cutting the flesh into uniform bite-sized pieces, discarding the pit. Combine the mango, lemon juice, lime juice and mint leaves.

Ingredients for Gula Malacca Mousse

- 180g Gula Malacca (palm sugar)
- 4 Eggs
- 250g Coconut milk
- 300g Butter
- 400g Cream, whipped
- 8g Gelatine



Method

1. Combine egg, sugar and coconut, and cook at 80°C to form a thick custard. Whisk in the gelatine till incorporated. Allow to cool till 50°C. Using an immersion blender, blend in the butter, and fold in the cream.

Ingredients for Mango Jelly

- 200ml Mango Puree
- 6g Gelatine, dissolved

Method

1. Heat up the mango puree and pour in the

dissolved gelatine. Mix well, pour into a container and chill until set. Cut into desired shapes.

Assembling

1. Cut open the top of the cream puff, spoon some of the mango compote in. Then pipe in the Gula Malacca mousse. Cover. Dust with a bit of icing sugar. Place a disc of white chocolate on top of the puff. Arrange the mango jelly on the disc, garnish with chopped pistachio nuts and toasted coconut, and serve.



TROPICAL BREEZE

Paired with YUZU CHEESECAKE WITH PINEAPPLE TEXTURE AND SESAME TUILLE

A balanced blend of Ceylon Ginger Honey and Mint Tea infused with fragrant Calamansi syrup, lemongrass and pomelo.

Ingredients

- 2g Ceylon Ginger Honey and Mint Tea
- 200ml Spring Water (98°C Temperature)
- Calamansi Syrup
- Lemongrass, crushed

- Pomelo, juice and rind
- Ice

Method

1. Brew tea, lemongrass and the pomelo ring and juice together in warm spring water. Let it infuse and cool. Add ice into a shaker along with the brewed tea (strained) and Calamansi syrup. Shake well and pour into a glass. Serve chilled.

YUZU CHEESECAKE WITH PINEAPPLE TEXTURE AND SESAME TUILLE

Citrusy Japanese Yuzu Cheesecake served with pineapple texture, sesame tuille and candied lime peel.

Ingredients for Yuzu Cheese Cake

- 250ml Yuzu Juice
- 4 Eggs
- 180g Sugar
- 300g Butter
- 200g Cream, whipped
- 6g Gelatine Powder

Method

1. Mix gelatine powder with warm water and allow to cool. Blend sugar and butter together until smooth; add eggs one at a time, blending well after each addition. Add Yuzu juice and gelatine and blend well. Fold in the cream. Let set under refrigeration.

Ingredients for Pineapple Texture

- 12pcs Pineapple, cut into desire shape
- 100g Pineapple Puree
- 2tbsp. Simple Syrup
- Vanilla Pod

Method

1. Place all ingredients in a vacuum bag, seal it. Let it marinate for at least 2 hours. Drain the pineapple. Set aside until ready to use.

Ingredients for Sesame Tuille

- 180g Sesame Seeds
- 125g Sugar
- 125g All-purpose Flour
- 4tsp Unsalted Butter, melted

Method

1. Mix all the ingredients in a mixing bowl until it becomes a dough. Use a rolling pin to roll to the desired thickness. Pre heat oven to 180°C and bake till golden brown. Remove from oven and use a cutter to cut to desired shape.

Ingredients for Candied Lime Peel

- 2 Lime Skins
- 1½ cups Sugar
- 1 cup Water

Method

1. Using a sharp knife, carefully remove any thick white pith from lime peel. Cut peel into thin 2-inch-long strips.
2. Bring a medium pot filled with water to a boil over high heat. Prepare an ice-water bath. Add lime peel to boiling water and cook for 1 minute.
3. Using a slotted spoon, transfer lime peel to ice-water bath to cool. Repeat process.
4. Heat sugar and water in a medium saucepan over medium-high heat until sugar is dissolved.
5. Drain lime peel and add to saucepan; cook, stirring occasionally, for 5 minutes.
6. Using a slotted spoon, transfer lime peel to a wire rack set over parchment paper to drain.

TEA-INFUSED CHICKEN SALAD IN CHAPATTI CORNETS

Pomegranates and Mint Tea infused succulent chicken breast with cucumbers and Earl Grey Tea aioli wrapped in a crispy chapatti.

Ingredients for Tea Infused Chicken

- 200g Chicken breast
- 30g Pomegranates and Mint Tea
- 500g Water
- 25g Salt
- 25g Pepper

Method

1. Heat water with salt, pepper and tea. Let it simmer for 2-3 mins and remove from the heat. Use a cling film to cover and let it steep for 30 mins till cold. Place the chicken breast in a vacuum pack with the tea marinade and let it infuse for 2-3 hrs. Remove from the water, pat dry and steam at 75°C for 15 mins.

Ingredients for Tea Infused Butter

- 200g Butter , diced
- 10g Pomegranates and Mint Tea
- 1tbsp. Xanthan Water

Method

1. Place a saucepot on medium heat and add the xanthan water. Using a whisk, gradually add in the diced butter until all is emulsified. Pour in the tea and mix well, ensuring the tea has dispersed and completely covers the butter. Allow to infuse for 20 mins, strain through a fine sieve and set back into butter.

Ingredients for Chapatti Cornets

- 500g Whole Wheat/Atta Flour
- Water
- Salt to taste
- 2tbsp. Ghee, or as needed
- Pomegranates and Mint Tea infused Butter

Method

1. Pour the wheat flour, salt, and ghee into a bowl and mix together.
2. Add $\frac{1}{2}$ a cup of the water to the flour mixture and stir the mixture until it's soft and supple. Add more water slowly, stirring until it's fully combined.
3. Place the dough into an oiled bowl, and cover and rest for 25 minutes. Divide the dough into 10-12 small balls, and dip them in flour.
4. Roll the dough with a rolling pin until the balls resemble thin, flat discs.
5. Cut it into 4 segments, roll it to cornets mould and brush with the Pomegranates and Mint Tea butter.
6. Using a non-stick pan, cook both sides of each disk to gain some colour.
7. Heat the oven to 170°C and bake chapattis for 3-4 minutes to ensure the dough cooked.

Ingredients for Tea Aioli

- 8g Earl Grey Tea
- 100ml Hot Water
- 125ml Milk
- 160ml Sunflower Oil
- 18ml Lemon juice
- Salt & Pepper to taste

Method

1. Prepare a bowl, add the hot water and Earl Grey Tea and let it brew. Let cool, strain through sieve and mix with the lemon juice. Slowly pour in the milk and, using a hand blender, slowly emulsify the sunflower oil into the mixture. Season and chill.

Assembling

Shred the tea-infused chicken and mix with sliced cucumber. Toss it in the Earl Grey Tea aioli and fill into the chapatti cornets. Garnish with oriental herbs of your choice and serve.





CEYLON TEA SHOOTER

Layers of Rose and Mint Tea mousse and tea-infused strawberry gel topped with a with crispy mint tea crumble and garnished with frozen strawberries.

Ingredients for Tea Mousse

- 150g Cream
- 14g Dilmah Rose and Mint Tea
- 40g Sugar
- 6g Gelatine, melted
- 200g Cream, whipped to soft peaks

Method

1. Heat up the cream and pour in the tea. Let it simmer for few minutes, remove from the heat and cover with cling film. Let it steep for 30minutes*. Strain. Heat up the cream, add the sugar and gelatine. Take off heat and mix the cream and tea mixture. Fold in the whipped cream at room temperature. Chill.

**Set aside 80ml of this tea cream for the Mint Streusel*

Ingredients for Mint Tea Streusel

- 190g Butter
- 3g Salt
- 40g Eggs
- 100g Icing Sugar
- 250g Cake Flour
- 8g Dilmah Mint Tea
- 80ml Tea infused cream

Method

1. Using a paddle attachment beat together butter and icing sugar. Slowly add in the egg and mix for a few minutes. Add in the flour and the remaining ingredients and beat well. Freeze and crumble when using.

Ingredients for Strawberry And Tea Gel

- 20gm Dilmah Rose and Mint Tea
- 10gm Dilmah Strawberry Tea

- 500g Strawberries, frozen
- 100g Water
- 6g Agar Agar
- 30g Sugar

Method

1. Heat up the water, pour in the teas. Let it simmer for a few minutes. Add in the sugar, and Agar Agar. Strain the tea and let it set in the chiller. Once it's set, using a hand blender, blend the jelly and the frozen strawberries together, to a mayonnaise-like consistency.

Assembling

Pipe the strawberry gel and mousse to a few layers. Let it set in the chiller. Place the mint crumble on top and garnish with frozen strawberries, mini meringue and edible flowers.



Enjoy your journey of Arabia with a touch of Asia

The Journey of Arabia with a touch of Asia

 **RADISSON BLU HOTEL,
DUBAI**

Dammika Herath & Ronaldo Sadiz

Bronze Medal Winner 

Our attempt to revolutionize tea in the fields of gastronomy and mixology is inspired by Dilmah and the flavour, colour, aroma, and fragrance of natural tea leaves. This is further established by the simplicity and elegance with which we brew a cup of tea and our enjoyment at the experience of indulging in a cuppa till its very last sip.

All of these characteristics of tea are celebrated in the creativeness of our Afternoon Tea presentation, complete with the passion and beauty of Dilmah Tea.

Now, join us in an exotic exploration of tea and enjoy your journey of Arabia with a touch of Asia!



RADISSON BLU HOTEL, DUBAI

Dammika Herath & Lloyd Aleta

Bronze Medal Winner 🏆

Nestled on the banks of Deira Creek and built in 1975, the Radisson Blu Hotel, Dubai Deira Creek is well known for its superior hospitality and convenient location, and of course, its unparalleled cuisine.

THE JOURNEY OF ARABIA WITH A TOUCH OF ASIA

CEYLON ORIGINAL BREAKFAST TEA

Paired with

WATERMELON TANDOORI

.....

YATA WATTE MOJITO

Paired with

SALMON CONFIT WITH BREADED CRABMEAT

AND PUREE OF PEAS

.....

MANGIFERA DILMAH

Paired with

ASIAN COMBO

.....

ARABIAN TREASURE

Paired with

BIBILE ORANGE CAKE

.....

TEA INSPIRED

TEA-INSPIRED LAMB LOIN

.....

TEA INSPIRED

DEEP-FRIED TEA CUSTARD

.....

CEYLON ORIGINAL BREAKFAST TEA

Paired with WATERMELON TANDOORI

An intense, majestic and perfectly rounded morning tea with body, strength, colour and pungency, representative of Ceylon's finest.

Ingredients

- 1 tsp. Ceylon Original Breakfast Tea
- 250ml Hot Water (boiled once)

Method

1. Add tea leaves into a tea pot, pour hot water over it and let settle for 2 minutes. Stir once, and once more, after 2-3 minutes. Strain and serve once desired brick red colour is reached.

WATERMELON TANDOORI

Marinated in Indian spices, watermelon is stuffed with chicken and pistachio mince and served with an onion marmalade.

Ingredients for Watermelon Marinade

- 200g Watermelon, cut into large chunks
- 200g Yoghurt
- 1 tsp. Turmeric
- 1 tsp. Coriander Powder
- 10g Garlic and ginger
- 1 tsp. Cumin
- 50g Mustard Oil
- 1 tsp. Methi Powder

Ingredients for Chicken And Pistachio Mince

- 200g Mince chicken
- 10ml Cream
- 40g Pistachios, crushed
- 1g Curry Leaves, chopped
- 100g Dried Apricots, chopped
- 100g Prunes, chopped
- 150g Breadcrumbs

Ingredients for Onion Marmalade

- 150g Red Onion, sliced
- 20g Sugar
- 30g Unsalted Butter,
- 10ml Balsamic Vinegar
- 75ml Dry Red Wine
- Salt to taste
- 1g Cardamom Powder

Method

1. Marinate the watermelon pieces for 30 minutes.
2. In a separate bowl mix together the chicken and pistachio mince ingredients.
3. Steam the mixture and stuff into the top of the watermelon pieces.
4. Serve with the onion marmalade made by cooking and reducing all ingredients together.
5. You can also dress the dish in mint chutney.





YATA WATTE MOJITO

Paired with SALMON CONFIT WITH BREADED CRABMEAT AND PUREE OF PEAS

The well rounded Yata Watte black tea blend with Cognac and Dark Rum with a hint of mint and the zest of lime.

Ingredients

- 120ml Yata Watte Tea (4 tsp. brewed for 5 mins in 1L of hot water)
- 30ml Remy Martin Cognac
- 30ml Captain Morgan Rum
- 30ml Sugar syrup
- Mint Leaves and Lime Wedges, as needed
- Crushed Ice

Method

1. Pour the Remy Martin and Capt. Morgan into a heat-proof container and light on fire.
2. Leave until the aroma and flavour of the liquors are extracted and the quantity has slightly reduced.
3. In a glass, muddle the mint together with lime wedges and sugar syrup.
4. Add crushed ice and liquors and stir until blended.
5. Add more crushed ice and the Yata Watte tea.
6. Garnish with a lime wedge and mint leaves.
Serve.

Ingredients for Peas Puree

- 100g Green peas
- 125g Whipping Cream
- 20g Butter
- 10g Onion, chopped

Ingredients for Breaded Crabmeat

- 140g Crabmeat
- 1g Lemon grass Powder
- 20g Mayonnaise
- 1g Coriander
- 20g Flour
- Breadcrumbs
- Egg mixture for batter

Method

1. Confit the salmon after marinating it with the other ingredients for a few hours.
2. Puree the ingredients for the pea puree and refrigerate.
3. Mix together all ingredients with the crabmeat, shape into balls, roll in egg mixture and breadcrumbs and deep-fry until golden brown.
4. Serve all components of the dish together.

SALMON CONFIT WITH BREADED CRABMEAT AND PUREE OF PEAS

Norwegian Salmon Confit marinated in thyme, juniper berries, garlic, olive oil and peppercorns is served with lemongrass and coriander infused breaded crabmeat and a buttery pea puree.

Ingredients for Salmon Confit

- 140g Norwegian Salmon
- 1tsp. Peppercorns
- 100ml Olive Oil
- 1 Sprig Thyme
- 2tsp. Juniper Berries
- 30g Garlic Cloves

MANGIFERA DILMAH

Paired with ASIAN COMBO

A combination of flavours brought together with Dilmah's Ceylon Ginger, Honey & Mint Tea and the strong elegance of Meda Watte black tea infused with fresh mango and mint.

Ingredients

- 80ml Ceylon Honey Ginger Mint Tea (3 tsp. brewed for 5 mins in 1L of hot water)
- 6pcs. Ripe Mango Cubes
- 30ml Mango Juice
- 8 Leaves Mint
- 30ml Yata Watte Tea Syrup (1 tsp. brewed for 5 mins in 1L of hot water, reduced to a syrup with sugar)
- Cube of Mango in Stick, for garnish

Method

1. Prepare cubes of Mango marinated with tea syrup and set aside.
2. Pour all other ingredients into a Boston shaker with ice, and shake well.
3. Add mango cubes dressed in tea syrup into a glass. Add ice and pour the shaken beverage on top.
4. Top with the mango stick and serve.

ASIAN COMBO

A coconut mousse sphere hiding a delicious fruit compote is dressed in pineapple glaze and topped with passion fruit and chocolate crunch.

Ingredients for Coconut Mousse

- 80g Coconut Milk
- 200g Whipped Cream
- 20g Sugar
- 40g Cocoa Powder
- 200g White Chocolate, chopped

Method

1. Bring the coconut milk to boil. Cook to 83°C. Mix in the sugar. Strain over the white chocolate and cocoa. Mix in a blender at 35°C. Allow to cool and fold in the whipped cream.

Ingredients for Fresh Pineapple Compote

- 1 medium-sized Sri Lankan Pineapple
- 1tbsp. Lemon Juice
- 120g Sugar
- 1 sliced Vanilla Bean
- 240g Pineapple Juice
- Pinch of Salt

Method

1. Peel the pineapple, slice and cut into mini cubes, removing the core. Set aside.
2. Combine sugar, pineapple juice, lemon juice, salt and vanilla bean in a saucepan, bring to a boil and simmer for 5 minutes.
3. Add pineapple, cover and cook for 5 minutes or until pineapple is tender.
4. Using a perforated spoon, remove pineapple from syrup and reduce syrup by half.
5. Allow to cool slightly and mix together with the pineapple.

Ingredients for Pineapple Glaze

- 50g Pineapple Juice
- 30g Glucose
- 125g Cream
- 5g Corn Starch
- 35g Milk
- 3g Gelatine
- 15g Water, coloured green

Method

1. Heat cream, glucose, corn starch and pineapple juice with the milk and cook together until it comes to a boil. Add the gelatine and coloured water and let it cool down.

Ingredients for Passion Fruit Chocolate Crunch

- 80g Passion Fruit Puree
- 100g Dark Chocolate, melted



- 100g Sugar
- 80g Feuillantine
- 200g Grated Coconut

Method

1. Heat the sugar and the puree together and add the grated coconut. Rest in the oven at 150c. Once done, leave to cool. Add the melted chocolate and feuillantine together and make the crunchy base.

Assembling

Place a layer of coconut mousse in a dome mould and fill with the pineapple compote and let it set

in the freezer. Once ready, take out of the mould and stick 2 domes together to make a sphere. Dress in yellow pineapple glaze and top with passion fruit chocolate crunch and serve.



ARABIAN TREASURE

Paired with BIBILE ORANGE CAKE

Arabian dates combined with Dilmah's Vivid springtime chocolate mint tea and Uda Watte single region tea with a hint of cinnamon.

Ingredients

- 60ml Uda Watte Tea, brewed to preference
- 120ml Springtime Chocolate Mint Tea, brewed to preference
- 60ml Date puree (100g pitted dates pureed with 200ml water)
- 1 Cinnamon stick (garnish)

Method

1. Blend all ingredients together. Serve warm in a heated Arabian teacup with a cinnamon stick.

BIBILE ORANGE CAKE

A luscious chocolate sponge cake layered with orange mousse and chocolate cream. It is a celebration of the famed Bibile orange of Sri Lanka.

Ingredients for Chocolate Sponge

- 160g Egg yolks
- 40g Melted Butter
- 80g Eggs
- 180g Egg Whites
- 100g Sugar

- 3g Salt
- 80g Flour
- 40g Chocolate, melted
- 40g Cocoa Powder

Method

1. Whip egg yolks, egg whites and whole eggs with sugar until light and fluffy. Add flour, salt and cocoa powder. Mix in the melted butter and chocolate. Take a baking ring, pour cake mixture in the mould and bake in a pre-heated oven at 180°C for 15 to 20 minutes.

Ingredients for Bibile Orange Italian Meringue

- 20g Bibile Orange Zest
- 20g Sugar
- 60g Bibile Orange Pulp (cooked with 180g sugar to 123°C)
- 100g Egg Whites

Method

1. Whisk the sugar and egg whites together until soft glossy peaks form. Mix together the orange zest and the cooked orange pulp separately. While beating, pour the orange mixture into the egg white and sugar mix. Whisk till nice Italian meringue is formed.

Ingredients for Bibile Orange Mousse

- 50g Mycryo Butter
- 180g Orange Italian meringue
- 30g Bibile Orange Zest
- 480g Whipped cream
- 50g Semi Candied Orange

Method

1. Beat all ingredients together and leave under refrigeration.

Ingredients for Chocolate Cream

- 375ml Milk
- 525g Whipped Cream
- 100g Egg Yolk
- 60g Mycryo Butter
- 100g Sugar
- 300g Dark Chocolate

Method

1. Bring to boil milk cooked with egg yolk and sugar at 83°C. Sieve and let cool. Melt the chocolate with Mycryo butter and add to the mix. Stir well. Fold in the whipped cream.

Ingredients for Chocolate Spray

- 200g White chocolate
- 50g Cocoa butter

Method

1. Melt the chocolate with cocoa butter, strain and put in the chocolate spray gun.

Assembling

Take a small cake mould, place the chocolate sponge at the bottom followed by a layer of the orange mousse and another layer of chocolate sponge. Top with the chocolate cream and serve garnished with Bibile orange segments and white chocolate spray.

TEA-INSPIRED LAMB LOIN

Sous -vide Lamb loin marinate with Dilmah Moroccan Mint Tea coated and Dilmah Peppermint Tea served with cauliflower puree, honey-glazed pumpkin and lamb jus.

Ingredients for Lamb Loin

- 200g Lamb Loin
- 2g Moroccan Mint Tea, brewed
- 1g Peppermint Tea, brewed
- 100g Breadcrumbs
- 2g Egg Whites, beaten

Method

1. Sous -vide Lamb loin marinated with Dilmah Moroccan tea and with Dilmah peppermint tea. Once done, coat in egg whites, then breadcrumbs and brown.

Ingredients for Cauliflower Puree

- 150g Cauliflower, chopped
- 30g Garlic, crushed
- 50ml Milk
- 60g Butter

Method

1. Heat butter in a pan, add garlic and cauliflower. Take off heat once cooked through. Allow to cool and puree in a blender with milk.

Ingredients for Honey Glazed Pumpkin

- 60g Pumpkin, cut into chunks
- 1g Butter, melted
- 3tsp. Honey

Method

1. Glaze pumpkin chunks with melted butter and honey. Bake until golden and sticky.

Ingredients for Lamb Jus

- Roast Lamb Bone & Trimmings
- 30g Celery
- 100g Onions
- 100g Tomatoes
- 10g Flour
- Water

Method

1. In a stockpot gently fry the onions, celery and tomatoes until lightly browned in colour, stirring continuously.
2. Add the bones and trimmings with water and bring up to a boil, reduce the heat and gently simmer for 4 – 5 hours. Skim off any scum or fat that rises to the surface.
3. Once cooled, pass the stock through a fine sieve and over a moderate heat, slowly reduce the stock. Add flour to gain consistency.





AROMATIC
EARL GREY TEA

A high elevation, single-estate
with a touch of bergamot.



2014

DEEP-FRIED TEA CUSTARD

A Dilmah Jasmine green tea-infused custard is coated in tea breadcrumbs and deep fried in a daring new twist. It is served warm with yoghurt and lime sorbet and cold peach cream.

Ingredients for Jasmine Green Tea Custard

- 350g Sugar
- 200g Flour
- 320g Egg yolk
- 12g Dilmah Jasmine Green Tea
- 1L Milk

Method

1. Grind the Dilmah Jasmine Green Tea to a powder. Bring the milk to a boil. Separately mix the sugar egg yolk and flour together and add to the boiling milk. Cook it well. Finally add the Jasmine Green Tea powder and take off heat. Place in the small mould and freeze.

Ingredients For Tea Bread Crumbs

- 40g Dilmah Jasmine Green tea
- 100g Panko

Method

1. Mix both ingredients together.

Ingredients for Yoghurt And Lime Sorbet

- 100g Sugar
- 125g Glucose
- 250g Yoghurt
- 5g Stabilizer
- 400ml Water
- Lime Juice and Zest, as needed

Method

1. Boil the lime juice and zest sugar, glucose and water together. Take off heat and add the stabiliser. Mix in the yoghurt in a pacojet

machine. Freeze.

Ingredients for Peach Cream

- 2pcs. Peach
- 200ml Water
- 8gm Sugar
- Pinch of Pectin

Method

1. Cook the peach in water until tender. Add the pectin and sugar and simmer until there is hardly any moisture left. Let cool and puree.

Assembling

Take the frozen Jasmine Green Tea custard and coat with cake flour, dip in egg wash and coat again with the Jasmine Green Tea bread crumbs. Deep-fry in clarified butter and serve with yoghurt and lime sorbet and peach cream. You can also garnish the dish with fresh rambutan slivers.

Global Winner - Gold Medal Winner 🏆

MUSEUM ART HOTEL NEW ZEALAND

Laurent Loudeac & Camille Furminieux

page 30

THE MEETING OF THE SENSES

GENTLE MINTY GREEN LADY MARTINI

Paired with

CLEVEDON BUFFALO MILK FETA ESPUMA
WITH MACADAMIA NOUGATINE

THE FINEST RAN WATTE

Paired with

SALMON SASHIMI 'MY WAY'

THE WINTER WARMER

Paired with

LA POIRE BELLE-HÉLÈNE

T-DIGESTIVE

Paired with

LA CRÊPE SUZETTE

TEA INSPIRED

TEA CONSOMMÉ WITH CONFIT DUCK LEG
TORTELLINI

TEA INSPIRED

TEA-INFUSED STRAWBERRY MILLE FEUILLE

1st Overall Winner - Gold Medal Winner 🏆

THE HONG KONG CRICKET CLUB

HONG KONG

Jason Chan Yee Chiu & Ho Wing Hong

The Judge's Award - **Bernd Uber**

page 48

HOME IN TIME FOR TEA, HANOVER 1997

A DECLARATION OF JASMINE GREEN TEA
CHAMPAGNE

Paired with

PATTEN'S INDULGENT PRAWNS

A TRADITIONAL HOME COMING

Paired with

DIM SUM PEKING DUCK TARTLET

DONG LAI CHA

Paired with

S.W.19

NUWARA ELIYA AFTERNOON TEA

Paired with

APPLE WELSH CAKES

TEA INSPIRED

GAI SI FENPI

TEA INSPIRED

EARL OF CHOCOLATE

2nd Overall Winner - Gold Medal Winner 🏆

CAFÉ TURRI, CHILE
HONG KONG

Cristian Gomez & Catalina Venegas

The Judge's Award - **Simon Gault**

page 64

Gold Medal Winner 🏆

TESS BAR & RESTAURANT
SINGAPORE

Lee Zhang An & Martin Wong

Special Awards for Outstanding Performances
- **The Best Tea Cocktail**

page 78

LA ONCE CHILEAN

YATA WATTE SOPAIPILLAS PASADAS

Paired with

MEMBRILLOS WITH MURTA

CEYLON ORIGINAL BREAKFAST TEA
COMBINED WITH A FRUTAL INFUSION

Paired with

BAKED BEEF EMPANADAS

FRIED SEAFOOD EMPANADAS

PAN AMASADO WITH MALAYA AND
AVOCADO

CREAM CHAI

HOMEMADE PORK HAM

MINT, LEMON AND PAPAYA INFUSED ICED

GREEN TEA

Paired with

COLEGIAL

ALMOND INFUSED CEYLON PEKOE HAM

Paired with

EARL GREY BEER

**A SENSORY JOURNEY OF SINGAPORE:
FROM PAST TO PRESENT**

COMFORT IN A MOTLEY CROWD

Paired with

ITALIAN CHERRY TOMATOES STUFFED WITH
SINGAPOREAN CHILLI CRAB

SEASONS IN THE SUN

Paired with

EDIBLE MOONSTONES WITH LOTUS PASTE

NEW-AGE OLD FASHIONED

Paired with

CHUNKY CODFISH PÂTÉ WITH SEA URCHIN

YATA WATTE FIESTA

Paired with

SINGAPORE-STYLE KUEH PIE TEE

TEA INSPIRED

CHAR SIEW IBERICO PORK JOWL

TEA INSPIRED

EIGHT IMPERIAL TREASURE GELÉE

Gold Medal Winner 🏆

QANTAS LOUNGES BY PULLMAN

AUSTRALIA

Geoff Laws & Shaun Thompson

Special Awards for Outstanding Performances
- The Best Pairing

The Judge's Award - **Peter Kuruvita**

page 94

LUXURY IS A STATE OF MIND

GREEN GODDESS COCKTAIL

Paired with

COMPRESSED WATERMELON

CUCUMBER ROCKS!

Paired with

SOUS VIDE PORK BELLY AND SCALLOPS

HOTTER THAN THE AUSSIE OUTBACK
COMFORTER

Paired with

CHOCOLATE HEAVEN

TEA INSPIRED

TEA BEEF CARPACCIO

TEA INSPIRED

TEA-INSPIRED AUSSIE PAV

Gold Medal Winner 🏆

STAMFORD PLAZA BRISBANE

AUSTRALIA

Misaki Montgomery & Natalie Noriega

Special Awards for Outstanding Performances
- The Best Tea Mocktail

page 114

THE RELATIONSHIP BETWEEN THE JAPANESE AND THE PERUVIANS

TEALCANO DE SAKE

Paired with

CEVICHE NIKKEI

GREEN TEA AND HIERBA LUISA TISANE

Paired with

CAUSA NIGIRI

PISCO BERRY SOUR

Paired with

ANTI-KUCHO YAKITORI

HONEY SCONES

LUCUMA ORANGE ICE TEA AFFOGATO

Paired with

POTATO CRÈME CARMEL

PIONONO: APPLE PIE CHIFFON ROULADE

Gold Medal Winner 

MGM MACAU MACAU

Kenny Chen & Ellen Dong

Special Awards for Outstanding Performances
- The Best Table

page 130

PROGRESSIVE MACANESE

TEA IN THREE STATES

Paired with

PATIENCE

MORE THE BETTER? NOT NECESSARILY.

Paired with

HOT & SPICE

FUSION

Paired with

MACANESE FLOWER

WHAT DRAGONS DRINK

Paired with

THE RIVER

TEA INSPIRED

A HUMANITARIAN'S TREAT

TEA INSPIRED

SMOKED

Gold Medal Winner 

ISLAND SHANGRI-LA HONG HONG

Ng Wai Kee & Ernest Wong

Special Awards for Outstanding Performances
- The Most Passionate Performance

page 146

CHINESE KUNG FU & BRUCE LEE

ENTER THE DRAGON

Paired with

SCALLOP AND SPINACH WITH OSCIETRA
CAVIAR AND LEMON CREAM

WAY OF THE DRAGON

Paired with

PUFF PASTRY FILLED WITH DUCK, GRATIN
AND GRAVY

THE BIG BOSS

Paired with

CRISPY BITTER CHOCOLATE WITH
FROSTED CHOCOLATE TUBE

FIST OF FURY

Paired with

GRANNY SMITH APPLE VANILLA MOUSSE,
FOAM AND SORBET

TEA INSPIRED

THE MEDA WATTE SANDWICH

TEA INSPIRED

MILLE FEUILLES AND TEA

Gold Medal Winner 

RESTAURANT VERMEER NETHERLANDS

Vilmos Dohnal & Wesley Schipper

Special Awards for Outstanding Performances
- The Best Tea-Inspired Food

page 162

SUSTAINABILITY IS KEY

SIMPLY YATA WATTE

Paired with

HONEY CUSTARD WITH SABLE BISCUIT
AND LAVENDER FOAM

ORIGINAL BREAKFAST COMFORTER

Paired with

TROPICAL PASSION

NUWARA ELIYA AFTERNOON

Paired with

PINK TUNA MEDLEY

THE MEDA WATTE COCKTAIL

Paired with

LANGOUSTE WITH PUMPKIN MOUSSE
AND SEA BUCKTHORN

TEA INSPIRED

CHOCOLATE-T-MOUSSE

TEA INSPIRED

TEA-INFUSED BULLION AND GARDEN
PEA DUMPLINGS

Gold Medal Winner 

INSTITUT PAUL BOCUSE FRANCE

Thibaut Idenn & Pierre Jean Arpurt

Special Awards for Outstanding Performances
- The Perfect Cup

page 178

THE VALUES OF TEA

PURE DARJEELING SINGLE REGION TEA

Paired with

THE TOMATO

SMOKY TIME MOCKTAIL

Paired with

CHOCOLATE CIGAR

UDA WATTE SOUR

Paired with

HAM SANDWICH

HARMONY TEA STRAWBERRY

Paired with

PEAS AND STRAWBERRIES

TEA INSPIRED

CHICKEN COOKED IN BLADDER

TEA INSPIRED

ICED TEA PEACH

Gold Medal Winner 

**DILMAH REAL HIGH TEA
CHALLENGE NATIONAL
WINNERS 2012, AUSTRALIA
AUSTRALIA**

Selvana Chelvanaigum & Ian Jones

Special Awards for Outstanding Performances
- The Sustainability Award

page 194

THE AUSTRALIAN JOURNEY

ORGANIC SENCHA WITH SEAWEED AND CUCUMBER

Paired with

THE OUTBACK

NATURAL LEMON VERBENA FIZZ

Paired with

TASTE OF SEASIDE

SPRINGTIME OOLONG WITH GINGER & GENTLE MINTY GREEN TEA WITH YATA WATTE TEA SYRUP

Paired with

APPLE ISLE

HOMAGE TO TRADITION

Paired with

THE ANZAC

TEA INSPIRED

TRADITIONAL ELEGANCE

TEA INSPIRED

THE BUSH

Gold Medal Winner 

**THE EMIRATES ACADEMY
OF HOSPITALITY
MANAGEMENT
UAE**

Max Rauch & Michael Kitts

page 210

U.A.E TEA-LICIOUS

PURE DARJEELING

Paired with

AVOCADO CHEESECAKE WITH A HOT AND COLD DUO OF SMOKED SALMON

MAN-ZI-KOE COOLER

Paired with

CASHEL BLUE CHEESE STUFFED MEDJOOOL DATES

UMPA LUMPA

Paired with

MASALA SUGAR AND BIBIKKAN FOAM WITH RAISINS AND CASHEW NUT CRUMBLE

GERI HALLIWELL

Paired with

KUNAFI TUBE WITH WHITE CHOCOLATE AND PINK GRAPEFRUIT CREAM

TEA INSPIRED

LAMB KOFTA WITH TEA CRUMPETS

TEA INSPIRED

TEA JELLY JOY

Silver Medal Winner 

THE WATERS EDGE SRI LANKA

Buddika Samarasekera & Ishafahan Dain

page 226

FIFTY SHADES OF TEA

A MELODY TO DESIRE

Paired with

TRUFFLED PUMPKIN & SULTANA FLUTE

A SCENT OF RAPTURE

Paired with

PICKLED CUCUMBER WITH DUCK & FOIE
GRAS ON AN APRICOT SANDWICH

THE LINGERING EMBRACE

Paired with

SALTED CARAMEL RELIGIEUSE

THE FORBIDDEN FLIRT

Paired with

CHOCOLATE BAR WITH SALTED CARAMEL
POPCORN AND PISTACHIO FINANCIER

TEA INSPIRED

A TENDER REVERIE

TEA INSPIRED

THE SWEET WHISPER

Silver Medal Winner 

THE LANGHAM, AUCKLAND NEW ZEALAND

Volker Marecek & Benjamin McManus

page 242

THE JOURNEY FROM NEW ZEALAND TO SRI LANKA

UDA WATTE HOT

Paired with

POTATO COOKED IN THE EARTH IT WAS
GROWN IN

NATURAL LEMON VERBENA INFUSION
MOCKTAIL

Paired with

DUCK TONGUE, WITH BABY LETTUCE,
SPROUTS AND PINE NEEDLE GEL

APPLE & ELDERFLOWER MELOMEL

Paired with

PINEAPPLE IN SALT & CREAM OF FLORA

YATA WATTE HOT TEA COMFORTER

Paired with

PUKEKO EGG FILLED WITH SALTED
CARAMEL

TEA INSPIRED

RAW NEW ZEALAND SCAMPI WITH TEA-
INFUSED MELON AND PICKLED OOLONG TEA
LEAVES

TEA INSPIRED

CHOCOLATE POT WITH SPRINGTIME
CHOCOLATE MINT TEA

Silver Medal Winner 

SHANGRI-LA BANGKOK BANGKOK

Reinolf Moessl & Wilai Tangprasert

page 258

CELEBRATING THE BOUNTY OF MOTHER NATURE

RAZZ

Paired with

MIANG KUM

SIMPLY BREWED

Paired with

KHAO TANG

BLUE MEKONG RIVER

Paired with

PASSION FRUIT TART

AFTER 3

Paired with

COCONUT CUSTARD WITH CARAMEL SAUCE
AND BANANA CHIPS

TEA INSPIRED

STRAWBERRY STICKY RICE

TEA INSPIRED

TEA-INFUSED TOM YUM LOBSTER SALAD

Silver Medal Winner 

SHANGRI-LA BARR AL JISSAH RESORT AND SPA OMAN

Alpesh Dias & Sunil Kumar Puzhakkaldam Kulapura

The Judge's Award - **Dilhan C. Fernando**

page 274

THE GREAT SULTANAH

THE MONSOON

Paired with

PAN-SEARED SALALAH RUBIAN

MANGOKY

Paired with

KOBA AKONDRO

TROPICAL HELENA

Paired with

TUNA FISH CAKES

CHA ' - PRETO

Paired with

QUINDIM

TEA INSPIRED

CELEBRATION OF AMERICA

TEA INSPIRED

NEW YORK T-CHEESE CAKE

Silver Medal Winner 

SHANGRI-LA SURABAYA INDONESIA

Guli Hariyanto & Arie Yulianto

page 292

GOOD AS GOLD

RAN WATTE SINGLE

Paired with

PINK AND GOLD SCALLOPS

HOT GOLD

Paired with

ORANGE SALMON

LIQUID GOLD

Paired with

CHOCO LOCO

SECRET GOLDEN PIE

Paired with

COLD AND CHILLI

TEA INSPIRED

TEA-SMOKED TUNA

TEA INSPIRED

COCONUT MOUSSE WITH MANDARIN
AND MARZIPAN TAPIOCA PEARLS

Silver Medal Winner 

DILMAH REAL HIGH TEA CHALLENGE NATIONAL WINNERS 2013, NETHERLANDS

Joost Van Der Hoven & Rob Rademaker

page 308

A COLONIAL BOND OF TEA

GREEN TEA AND JASMINE MOCKTAIL

Paired with

SWEET & SOUR RED BEETROOT

CUPPA MEDA WATTE

Paired with

OSSENWORST WITH A TWIST

VERBENA AND CHAMOMILE FIZZ

Paired with

GINGER QUARK MOUSSE WITH STRAWBERRY
COMPOTE AND SRI LANKAN LONG PEPPER
TUILLE

NUWARA ELIYA MORNING GLORY

Paired with

VOC SPICE BUN WITH VAN WEESP

CINNAMON SYRUP

TEA INSPIRED

SLOW COOKED-CODFISH AND GREEN
SENCHA

TEA INSPIRED

CHOCOLATE, CITRUS AND TEA

Silver Medal Winner 

SHANGRI-LA HOTEL, SYDNEY

AUSTRALIA

Felicity Goodchild & Althea Montano

page 324

HIGH TEA, COLOUR & ART

THE AROMATIC EARL GREY

Paired with

MODERNIST ARCHITECTURAL

THE VAN GOGH

Paired with

SUBTLE

THE IMPRESSIONIST STAIN

Paired with

DECEPTION

RED CLINE

Paired with

REFINED

TEA INSPIRED

IMPRESSIONIST

TEA INSPIRED

PUSHING THE BOUNDARIES

Silver Medal Winner 

SHANGRI-LA KUALA LUMPUR

MALAYSIA

Adli Kasi & Yam An Nie

Special Awards for Outstanding Performances

- The Most Innovative Use of Tea

page 344

CEYLON'S FINEST TEA

BED TEA

Paired with

TARO PUFF WITH VEAL AND MOREL STEW

FLAVOR OF ASIA

Paired with

LOBSTER SALAD IN SAFFRON PIE TEE

RUBY TEMPTER

Paired with

MANGO COMPOTE AND GULA MALACCA
MOUSSE IN CHOUX

TROPICAL BREEZE

Paired with

YUZU CHEESECAKE WITH PINEAPPLE
TEXTURE AND SESAME TUILLE

TEA INSPIRED

TEA-INFUSED CHICKEN SALAD IN CHAPATTI
CORNETS

TEA INSPIRED

CEYLON TEA SHOOTER

Bronze Medal Winner 

RADISSON BLU HOTEL, DUBAI

UAE

Dammika Herath & Ronaldo Sadiz

page 360

.....

THE JOURNEY OF ARABIA WITH A TOUCH OF ASIA

CEYLON ORIGINAL BREAKFAST TEA

Paired with

WATERMELON TANDOORI

.....

YATA WATTE MOJITO

Paired with

SALMON CONFIT WITH BREADED CRABMEAT
AND PUREE OF PEAS

.....

MANGIFERA DILMAH

Paired with

ASIAN COMBO

.....

ARABIAN TREASURE

Paired with

BIBILE ORANGE CAKE

.....

TEA INSPIRED

TEA-INSPIRED LAMB LOIN

.....

TEA INSPIRED

DEEP-FRIED TEA CUSTARD

.....





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