

TEA JELLIES



JAPANESE LIME GIN & TONIC

GIN & TONIC WITH GREEN TEA

Pour 400ml cold tonic over over 3 level tablespoons Japanese Lime Green Tea. Infuse for 10 minutes then remove tea. You should be left with 300 - 250ml tonic. Add 150ml gin and sugar if desired. Put tea, gin and sugar mix into small saucepan, sprinkle with 2 tablespoons of gelatin. Sit for 5 minutes to absorb. Bring liquid to a simmer and hold for 6 minutes. Pour into prepared moulds and refrigerate. Turn out of moulds and decorate with lemon wedges or coloured sprinkles

INGREDIENTS

Japanese Lime tea,
Gelatine
Sugar
Tonic
Gin

OTAGO SUMMER FRUITS & GIN

PINK AND PRETTY FOR SUMMER

Pour 400ml of boiling water over 3 heaped tablespoons Otago Summer Fruits tea. Infuse for 10 minutes then remove tea. Add 2 tablespoons sugar and 150ml gin. Put tea, gin and sugar mix into small saucepan, sprinkle with 2 tablespoons of gelatine. Sit for 5 minutes to absorb then bring liquid to a simmer and hold for 6 minutes. Pour into prepared moulds and refrigerate. Turn out of moulds and decorate with lemon wedges and/or coloured sugar sprinkles.

INGREDIENTS

Otago Summer Fruits tea,
Gelatine
Sugar
Gin

GINGER KAWAKAWA SPICE MARGARITA

JUST LIKE A PROPER MARGARITA

Pour 300ml of boiling water over 2 tablespoons Ginger Kawakawa Spice Herbal Tea. Infuse for 10 minutes then remove tea. Put tea into small saucepan and sprinkle with 2 tablespoons of gelatine. Sit for 5 minutes to absorb then bring liquid to a simmer and hold for 6 minutes. Add 1 tablespoon sugar, 60ml tequila and 60ml cointreau. Pour into prepared moulds and refrigerate. When set, turn out of moulds and decorate with cucumber wedges. Mix 1 teaspoon of salt crystals with 1 teaspoon of sugar crystals as accompaniment for dipping the jellies.

INGREDIENTS

Ginger Kawakawa Spice tea,
Gelatine
Tequila
Cointreau
Sugar
Salt

TEA JELLIES



MOCHA ROOIBOS, VODKA & BAILEYS

AFTER DINNER TREATS

Pour 400ml boiling water over 2 tablespoons of Rooibos Mocha Guarana. Infuse 10 - 15 minutes then remove tea. You should be left with 350ml of liquid. Add 100ml vodka and sugar if desired. Put tea, vodka and sugar mix into small saucepan, sprinkle with 2 tablespoons of gelatin. Sit for 5 minutes to absorb. Bring liquid to a simmer and hold for 6 minutes. Pour a small amount into prepared moulds. Place in freezer tipped on angle to create an asymmetric jelly, wait 3 - 5 minutes for jelly to firm. Meanwhile mix 60ml Baileys with the remaining tea mix. Once firm, top up moulds with Baileys blend and lie flat to set. Turn out of moulds and decorate with chocolate coffee beans, chocolate sprinkles or little caramels, anything edible. Try not to eat them all yourself!

INGREDIENTS

Rooibos Mocha Guarana
Gelatine
Sugar
Baileys
Vodka

OTAGO SUMMER FRUITS SPRITZER

VERY EURO SUMMER JELLY

Pour 400ml of boiling water over 3 heaped tablespoons Otago Summer Fruits tea. Infuse for 10 minutes then remove tea. Add 2 tablespoons sugar and 150ml Aperol. Put tea, Aperol and sugar mix into small saucepan, sprinkle with 2 tablespoons of gelatin. Sit for 5 minutes to absorb then bring liquid to a simmer and hold for 6 minutes. Pour into prepared moulds and refrigerate. Turn out of moulds and decorate with rose petals, apricot pieces and/or coloured sugar sprinkles.

INGREDIENTS

Otago Summer Fruits tea
Gelatine
Aperol
Sugar

TIPS AND TRICKS

Feel free to alter the tea to alcohol quantities, as long as you end up with 500ml of liquid.
Garnish makes all the difference but make sure it's edible (not like the ones pictured above)
We used ice cube moulds but you can use anything large or small
Grease your mould lightly with spray oil then wipe out with a paper towel
If you need a hand to unmould your jellies, run upside down under hot water tap for a short time
Jellies can be made a couple of days before required and last several hours out of the fridge
Lastly experiment, experiment, experiment, try your own recipes