

Caviar Tea Elixir (Non-Alcoholic)

A delicate and rejuvenating mocktail built on cold-brewed jasmine green tea, layered with cucumber, aloe, and yuzu pearls dusted with caviar powder. Evokes a sense of purity and sea breeze — elegant, oceanic, and subtly umami.

Yield: 10 servings

Prep Time: 1 hour

Active Time: 15 minutes

Service Temperature: 2–4 °C

Style: Refreshing, refined, non-alcoholic aperitif

Ingredients

Tea Base

- 1 L filtered water (ice-cold)
- 10 g jasmine green tea leaves (premium loose-leaf)
- 100 ml fresh cucumber juice (strained)
- 50 ml aloe vera juice (unsweetened, clear)
- 10 ml yuzu juice
- 5 ml simple syrup (optional, 1:1) — adjust for desired sweetness

Yuzu Caviar Pearls

- 150 ml yuzu juice (filtered)
- 1 g sodium alginate
- 500 ml cold distilled water
- 5 g calcium lactate
- Pinch sea salt

Caviar Powder (Umami Dust)

- 5 g freeze-dried caviar (or dehydrated sturgeon roe)
- 1 g seaweed flakes (nori or dulse)
→ Finely grind to a soft powder in a spice grinder and store airtight.

Garnish

- Thin cucumber ribbon
- Few yuzu pearls (dusted lightly with caviar powder)

Optional: micro shiso leaf or edible flower for color

Equipment

- Cold-brew pitcher or glass bottle
- Blender or immersion blender
- Spherification kit (syringe, skimmer, fine mesh)
- Fine chinois or coffee filter
- Chilled coupe or small highball glasses

Method

1) Prepare Cold-Brew Jasmine Tea

Combine jasmine tea leaves and cold filtered water in a sealed pitcher.

Steep 6–8 hours in the refrigerator.

Strain through fine mesh; discard leaves.

Stir in cucumber juice, aloe vera juice, yuzu juice, and syrup (if using).

Chill until service.

2) Create Yuzu Pearls

Blend yuzu juice with sodium alginate until dissolved. Rest 30 min to remove bubbles.

In a separate bowl, dissolve calcium lactate in cold distilled water.

Drop yuzu mixture slowly into the calcium bath using a syringe or pipette to form small pearls.

Allow to set 45–60 seconds, then strain and rinse in cold distilled water.

Store pearls in a little yuzu juice and refrigerate until service.

3) Prepare Caviar Powder

Grind freeze-dried caviar and seaweed flakes into a fine dust.

Lightly dust the yuzu pearls before plating.

4) Assemble & Serve (per glass)

Pour 100 ml cold tea blend into a chilled glass over one large cube or crushed ice.

Add 5–6 yuzu pearls, dusted with caviar powder.

Garnish with a thin cucumber ribbon and micro shiso leaf.

Serve immediately, ensuring pearls remain visible near the surface.

Service Presentation

Glassware: Chilled crystal coupe or minimal highball.

Aesthetic: Pale green-gold hue with floating golden pearls.

Lighting: Soft daylight or candlelight to emphasize translucence.

Server's line:

"A serene infusion of jasmine, cucumber, and yuzu — finished with caviar-dusted pearls for a whisper of the sea."

Chef / Mixologist Notes

Tea steeping: Do not use hot water — cold-brew preserves floral notes and clarity.

Balance: Adjust aloe and cucumber ratio for dryness vs. freshness.

Pearls: Dust pearls just before service to preserve their gloss.

Pairing: Complements raw dishes like crudo, seaweed salad, or chilled soba with ponzu.