

Autumn Leaves





- Sub Category Name Drink Cocktails
- Recipe Source Name The Dilmah Book of Tea inspired Cuisine & Beverage
- Glass Type

Martini Glass

Ingredients

Autumn Leaves

- 40ml Dilmah t-Series Nuwara Eliya Pekoe
- 20ml Gin
- 5ml Crème de Menthe

Methods and Directions

Autumn Leaves

- Brew 2g of tea in 100ml of hot water for 5 minutes and strain.
- Vigorously shake the tea and Gin in a Cocktail Shaker with a few cubes of ice for 8-10 seconds.
- Pour into a Martini Glass.
- Add the Crème de Menthe.



ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 31/03/2025

2/2