

Moroccan Splice



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- Sub Category Name Drink Mocktails/Iced Tea
- Recipe Source Name Real High Tea Australia Volume 1

Used Teas



t-Series Moroccan Mint Green Tea

Ingredients



Moroccan Splice

- 100ml Dilmah Moroccan Mint Green Tea
- 60ml chocolate syrup
- Steamed milk
- 1 chocolate swizzle stick

Methods and Directions

Moroccan Splice

- Build all ingredients in a pousse café glass with the chocolate syrup first followed by the Moroccan Mint Green Tea and topped up with steamed milk.
- Garnish it with the chocolate swizzle stick which will create a visual appeal as you will see the swizzle stick melt in the glass creating another chocolate layer.

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