

Very Berry Tea Sour



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- Sub Category Name
Drink
Cocktails
- Recipe Source Name
The Dilmah Book of Tea inspired Cuisine & Beverage
- Glass Type
 - Infuse the Naturally Spicy Berry in boiling water for 5 minutes and then chill it.
 - Place crushed ice in a cocktail shaker and add the berry infusion, lime extract and rose wine.

Used Teas



Natural Infusion
Natural Spicy Berry

Ingredients



Very Berry Tea Sour

- 75ml Dilmah Naturally Spicy Berry
- 20ml Lime Extract
- 15ml Rose Wine

Methods and Directions

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