

Very Berry Tea Sour



0 made it | 0 reviews



- 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

Very Berry Tea Sour

- 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.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 28/04/2025