

Sri Lankan Spring Tea Punch



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Nick Casely

- Sub Category Name
Drink
Cocktails
- Recipe Source Name
Shaken not Stirred, A Handbook on Tea
Mixology
- Activities Name
Tea Mixology Bar Experience
Real High Tea
Spa & Pool Iced Tea & Cocktail Selection

Used Teas



t-Series Lychee with
Rose & Almond

Ingredients

SRI LANKAN SPRING TEA PUNCH

- 300 ml Bols Genever
- 1250 - 1500 ml Dilmah Lychee with Rose and Almond tea
- 100 ml lychee syrup



- 50 ml almond syrup
- 100 ml Bols Strawberry

Methods and Directions

SRI LANKAN SPRING TEA PUNCH

- Brew the tea for 4-6 minutes. Chill the tea down, while freezing your pewters (180 ml) at the same time.
- Make before a 3-4 course dinner and serve directly after.
- Garnish with a rolled rose petal on an almond or cinnamon flavoured cocktail stick inside a lychee and sprinkle dried tea leaves.
- Serves 10.

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