

Forest Garden



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Robert Schinkel

- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Dilmah Spa Tea Mixology
- Glass Type
Martini in bowl

Ingredients

Forest Garden

- 150ml chilled Dilmah Organic Noble Earl Grey strong brew (4 minutes)
- 20ml orange marmalade
- Selection of strawberries, raspberries, blackberries and citrus fruit
- Earl Grey honey

Methods and Directions

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- Fill the bottom glass with the fruit selection and some crushed ice.
- Dissolve 50ml Noble Earl Grey in 50ml honey and pour the syrup over the fruit.
- Add 100ml chilled Noble Earl Grey and the marmalade to an ice filled cocktail shaker and shake vigorously for 15 seconds.
- Strain into the chilled martini top.
- No garnish, serve with a fork.



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