

Dilmah's Tea Punch no.4



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Robert Schinkel

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

Punch bowl

Ingredients

Dilmah's Tea Punch no.4

- 1000ml chilled Dilmah Green Tea with Real Cinnamon
- 300ml white grape juice
- 100ml elderflower syrup
- 100ml citrus honey
- Selection of slices of grapefruit, lemon, lime, orange, tangerine and cucumber
- 2 Cinnamon sticks
- 2 sticks of lemongrass

Methods and Directions

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- Dissolve the honey in the fresh brewed tea and chill until cold
- Add all ingredients to the punch bowl and leave it in the fridge for at least 4 hours
- Take the punchbowl out of the fridge 30 minutes before serving
- Serve over ice in large wine glasses



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