

Through the Grapevine



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Robert Schinkel

- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Dilmah Spa Tea Mixology
- Festivities Name
Autumn
Spring
Summer
- Activities Name
Spa & Pool Iced Tea & Cocktail Selection
- Glass Type
Short

Used Teas



Green Tea with
Jasmine Petals

Ingredients



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- 120ml chilled Dilmah Green Tea with Jasmine Petals (strong brew, 2.5 minutes)
- 40ml green grape juice
- 10ml elderflower syrup
- Zest of lemon

Methods and Directions

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- Add the first three ingredients to an ice-filled short glass and stir gently
- Garnish with a squeezed lemon zest and some green grapes

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