

## 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



### **Through the Grapevine**

- 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**

#### **Through the Grapevine**

- 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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