

Through the Grapevine



0 made it | 0 reviews



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

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 18/01/2025