

## Dilmah Rose and French Vanilla Sherry Cobbler



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Simon Toohey

- Sub Category Name  
Drink  
Cocktails
- Recipe Source Name  
Dilmah recipes
- Festivities Name  
Autumn  
Spring  
Summer  
Winter  
Christmas  
Easter  
Chinese New Year Festival

### Used Teas



Exceptional Rose  
With French Vanilla

### Ingredients

Dilmah Rose and French Vanilla Sherry Cobbler



- 1 Wedge Lemon
- 1 Wedge Orange
- 1 Tea Bag Dilmah Rose and French Vanilla
- 2 tsp Raw Sugar
- 60 ml Sherry

## Methods and Directions

### Dilmah Rose and French Vanilla Sherry Cobbler

- Place the lemon, orange, sugar into a cocktail tin. Cut open the tea bag and place that in the tin as well. Muddle these ingredients together with a rolling pin or any implement that will allow you to crush and mix the ingredients together. Add the sherry to the mix and cubed ice to the tin and shake well.
- Place more cubed ice in a tea towel and fold the towel over. Using the same muddling stick, hit the cubed ice until it is crushed ice (just smaller pieces will do). Place these in a glass. With a strainer, strain the liquid from the solids into your iced glass. Top with more ice and garnish with a slice of orange and a wedge of lemon and some rose petals.

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