

Virgin Strawberry Tea Mojito



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Kurkó György from Immunity inspired by tea challenge

- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Immunity Inspired by Tea Recipes
- Festivities Name
Autumn
Spring
Summer
Winter

Used Teas



Strawberry

Ingredients

Virgin Strawberry Tea Mojito

Note: Dilmah's Strawberry Black Tea is rich in antioxidants lots antioxidants, a great source of energy, promotes hair health, immune system booster.



Strawberry Sorbet

- Juice of half a Lime
- 15 Small Mint Leaves
- 1.5dl Tea Concentrate (1dl filtered tea + 1.5dl water + 1 tsp Erythrit + 1 tsp honey)
- 10 Strawberries

Mocktail

- 1.5dl Tea Concentrate (1dl filtered tea + 1.5dl water + 1 tsp honey)
- 2cl Strawberry Sorbet Base
- Crushed Ice
- Mint Leaves
- 3 Strawberries
- 2dl Sparkling Water
- 3 Slices of Lime

For Garnish

- Glass Paint : Honey + Tea Leaf
- Strawberry and Mint Leaves

Methods and Directions

Virgin Strawberry Tea Mojito Strawberry Sorbet

- Blend the tea concentrate, strawberries, mint leaves and lime juice together and freeze for 10 minutes.
- Next, add it into an ice ball maker and freeze completely.

Mocktail & Garnish

- To start, make sure your tea concentrate is chilled and refrigerated.
- Add 2cl of the prepared tea sorbet into a jigger.
- Paint the outside of the glass you're serving the cocktail in with streak of honey and cover with tea leaves.
- Add slices of lime and mint leaves into your glass, followed by tea concentrate and jigger contents.
- Using a bar spoon mix everything together.
- Next, add the strawberries, crushed ice and sparkling water.
- Again, using the bar spoon, carefully mix everything together.
- Garnish with more mint leaves and strawberries, and serve.



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