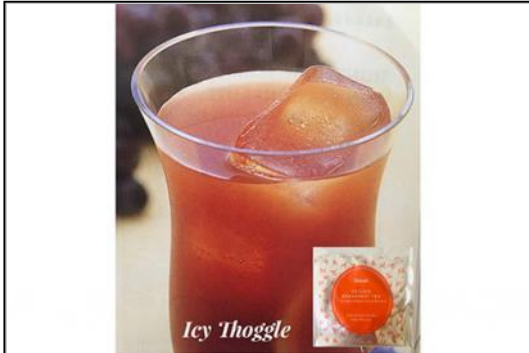


Icy Thoggle



0 made it | 0 reviews



Ester Monett Diaz 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



Vivid Ceylon
Breakfast Tea

Ingredients

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Note: a liquid concoction made with T-ea, H-oney, O-range juice, G-rape juice, G-inger ale and L-E-mon juice.



- 2 trays Ice Cubes
- 4 bags Dilmah's Silver Jubilee Gourmet Ceylon Original Breakfast Tea
- 1 liter Boiling Water
- 2 tbsp Sugar or Honey
- 2 tbsp Sugar or Honey
- 11.2 cups Dark Grape Juice
- 11.2 cups Fresh Orange Juice
- 11.2 cups Ginger Ale
- Lemon Slices to serve

Methods and Directions

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1. Place the teabags in a heatproof bowl with the boiling water and leave for 3 minutes.
2. Remove the teabags and stir in the sugar or honey. Let cool. Stir in the fruit juices.
3. Pour a portion of the liquid into ice cube trays. Freeze.
4. Refrigerate the other half until well chilled and then add the ginger ale.
5. Serve over tea-juice ice cubes with a slice of lemon.

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