

Blackcurrant Sapphire Milky Tea



0 made it | 0 reviews



Natthinee Sirapongkulpoj 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



Blackcurrant

Ingredients

Blackcurrant Sapphire Milky Tea

- 60ml Dilmah's Blackcurrant Tea, brewed strong
- 40ml Almond Milk
- 20ml Bee Honey



- 30ml Butterfly Pea Flowers
- Rosemary for garnishing
- Cubes of Ice

Methods and Directions

Blackcurrant Sapphire Milky Tea

- To make butterfly pea juice, add butterfly pea flowers into boiling water, lower heat and boil for 10 minutes.
- Turn off the heat, let cool completely and refrigerate.
- Combine together almond milk, bee honey and strong brew blackcurrant tea, and stir.
- Pour the milky tea over ice, in a glass, top with butterfly pea juice, garnish with rosemary and serve.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 21/01/2025