

ORANGE SPICED WINTER WARMER



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- Sub Category Name
Drink
Hot Tea
- Recipe Source Name
Real High Tea 2014/15 Volume 2

Ingredients

ORANGE SPICED WINTER WARMER Sugar Spiced Syrup

- 1 cup water
- 1 cup sugar
- 5 slices ginger
- 2 cloves
- 2 cracked cardamom pods
- 1 star anise
- 1 cinnamon quill
- 1 nutmeg shell

To Make the Comforter

- 200ml Dilmah Earl Grey Tea



- 4 orange segments
- 15ml sugar syrup mix

Methods and Directions

ORANGE SPICED WINTER WARMER

Sugar Spiced Syrup

- In a saucepan on medium heat dissolve one cup sugar and one cup water.
- Once the sugar has dissolved completely turn down to low heat and add the rest of the sugar syrup ingredients and leave on the heat for 10 minutes.
- Leave the ingredients in the pan for up to three hours to infuse, then strain off spices and refrigerate.

To Make the Comforter

- Brew Dilmah Earl Grey tea as per pack instructions.
- Add the orange segments and sugar spiced syrup in the cup and top up with tea.

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