

Arabian Treasure



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Lloyd Aleta

Arabian dates combined with Dilmah's Vivid springtime chocolate mint tea and Uda Watte single region tea with a hint of cinnamon.

- Sub Category Name
Drink
Hot Tea
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015
13 Tea Inspired ways to celebrate Ramadan
- Festivities Name
Ramadan

Used Teas



Vivid Springtime
Chocolate Mint



Uda Watte

Ingredients



Arabian Treasure

- 60ml Uda Watta Tea, brewed to preference.
- 120ml Ceylon Tea with Chocolate and Mint, brewed to preference.
- 60ml Date Purée (100g pitted dates puréed with 200ml water).
- 1 Cinnamon Stick to garnish

Methods and Directions

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- Blend all ingredients together.
- Serve warm in a heated Arabian teacup with a cinnamon stick.

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