

YATA WATTE MOJITO



0 made it | 0 reviews



Dammika Herath



Lloyd Aleta

The well rounded Yata Wutte black tea blend with Cognac and Dark Rum with a hint of mint and the zest of lime.

- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Used Teas



Yata Wutte

Ingredients

YATA WATTE MOJITO

- 120ml Yata Wutte Tea (4 tsp. brewed for 5 mins in 1L of hot water)



- 30ml Remy Martin Cognac
- 30ml Captain Morgan Rum
- 30ml Sugar syrup
- Mint Leaves and Lime Wedges, as needed
- Crushed Ice

Methods and Directions

YATA WATTE MOJITO

- Pour the Remy Martin and Capt. Morgan into a heat-proof container and light on fire.
- Leave until the aroma and flavour of the liquors are extracted and the quantity has slightly reduced.
- In a glass, muddle the mint together with lime wedges and sugar syrup.
- Add crushed ice and liquors and stir until blended.
- Add more crushed ice and the Yata Watte tea.
- Garnish with a lime wedge and mint leaves. Serve.

ALL RIGHTS RESERVED © 2024 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 03/07/2024