

## CHARMING BLUEBERRY



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Goh Ti Cheong



Yuliyaty binti Marijio

Punctuate the serenity of Shangri-La KL with a stop at the Lemon Garden Cafe to experience modern Malaysian, Indian, Chinese and Italian cuisines. Watch your food prepared live by their talented chefs in sparkling open-kitchens. Represented by Yuliyaty binti Marijio & Goh Ti Cheong.

- Sub Category Name  
Drink  
Mocktails/Iced Tea
- Recipe Source Name  
Real High Tea 2014/15 Volume 1

### Used Teas



t-Series Blueberry & Pomegranate



t-Series Pure Peppermint Leaves

### Ingredients



## **CHARMING BLUEBERRY**

- 60ml Dilmah Blueberry & Pomegranate Tea
- 30ml Dilmah Pure Peppermint Leaves
- 5ml lime juice
- 2 tsp honey
- Lime ring, for garnish

## **Methods and Directions**

### **CHARMING BLUEBERRY**

- Brew the tea to the desired strength in freshly boiled water. Strain and leave to cool.
- Brew the Dilmah Pure Peppermint Leaves to the desired strength in freshly boiled water. Strain and leave to cool.
- Add the tea, the peppermint infusion, lime juice, honey and ice cubes into a cocktail shaker and shake well.
- Garnish with a lime ring on a skewer placed across the glass.

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