

## RUBY TEMPTER



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Blood Orange and Eucalyptus Tea Infused with Screw pine leaf served chilled shaken with port wine.

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

### Used Teas



Silver Jubilee Blood  
Orange & Eucalyptus

### Ingredients

#### RUBY TEMPTER

- 2g Blood Orange and Eucalyptus Tea
- 200ml Spring Water (98°C Temperature)
- Screw pine Leaves



- A generous Dash of Port Wine
- Ice

## Methods and Directions

### RUBY TEMPTER

- Brew tea and Screwpine leaves together in warm spring water. Let it infuse and cool. Add ice into a shaker along with the brewed tea (strained) and the port wine. Shake well and pour into a glass. Serve chilled.

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