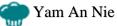


# **RUBY TEMPTER**



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📄 Adli Kasi



Blood Orange and Eucalyptus Tea Infused with Screwpine 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)
- Screwpine 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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