

NATURAL LEMON VERBENA INFUSION MOCKTAIL



0 made it | 0 reviews



Benjamin McManus



Volker Marecek

A chilled and refreshing glass of natural lemon verbena infusion combined with kawakawa-Rapadura sugar syrup and lemon verbena ice.

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

Ingredients

NATURAL LEMON VERBENA INFUSION MOCKTAIL

- Natural Lemon Verbena Leaves
- 20 Kawakawa Leaves
- 250g Rapadura Sugar
- 200ml Water
- 500ml Water
- Lemon Verbena Flowers and Lime Slices for Garnish

Methods and Directions

NATURAL LEMON VERBENA INFUSION MOCKTAIL

- Natural lemon verbena ice is prepared with an infusion Natural Lemon Verbena leaves brewed



hot then cooled till frozen overnight in an ice mould.

- With it, an infusion is prepared at normal strength 1 scoop per 200ml with hot water for 5min, and then chilled overnight.
- The kawakawa syrup is boiled with fresh leaves and water and reduced by half, strained and dissolved with the Rapadura sugar.
- To serve, prepare the glass with a garnish of lemon slice and verbena ice.
- Add 30ml of the kawakawa syrup. Fill the glass with the chilled lemon verbena infusion and garnish with lemon verbena flowers.

ALL RIGHTS RESERVED © 2024 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 23/12/2024