

## GERI HALLIWELL



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A warm brew of Ran Watte Tea flavoured with oriental spices, rosemary, sage, lemon and agave syrup.

- Sub Category Name  
Drink  
Hot Tea
- Recipe Source Name  
Dilmah Real High Tea Global Challenge 2015

### Used Teas



Ran Watte

### Ingredients

#### GERI HALLIWELL

- 6g Ran Watte Tea



- 60ml Lemon Juice, freshly squeezed
- 60ml Agave Syrup
- 80ml Spring Water
- 3pcs Cinnamon
- 5 Cardamoms
- 7 Cloves
- 3 Star Anise
- 2 slices Fresh Ginger
- 2pcs Sage
- 1 sprig Rosemary

## Methods and Directions

### GERI HALLIWELL

- Mix spring water, agave syrup and lemon juice and pour into a syphon. Separately mix all herbs and spices together. Bring syphon to a boil. Add tea and the herbs and spices. Brew to preferred strength. Serve hot in Arabic tea cups. Garnish with lemon slices and cloves.

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