

Moroccan Mint Green Tea Pineapple Martini with Pineapple Chew



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- Sub Category Name
Drink
Cocktails
- Recipe Source Name
Real High Tea Australia Volume 2
- Activities Name
Real High Tea

Used Teas



Pure Ceylon Green
Tea with Moroccan
Mint

Ingredients

Green Tea and Moroccan Mint Pineapple Martini with Pineapple Chew



- Fresh mint
- Fresh pineapple
- Simple sugar syrup
- 5 Dilmah Green Tea with Moroccan Mint tea bags
- Granny Smith apple juice

Methods and Directions

Green Tea and Moroccan Mint Pineapple Martini with Pineapple Chew

- Finely slice fresh pineapple and simmer in sugar syrup for 10 minutes.
- Cool, then pat excess syrup with a paper towel.
- Lay pineapple slices on a baking tray and dry at 100°C for about an hour.
- Bring 1 litre of water to approximately 80°C and brew tea for 5 minutes. Strain and chill.
- To a martini shaker with ice add 1 part tea, 1 part Granny Smith juice and sweeten with a little of the pineapple syrup to taste.
- Stir and strain into martini glasses and garnish with fresh mint and a pineapple chew.

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