

SMOKY TIME MOCKTAIL



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A concoction of Ceylon Tea with Apple Pie & Vanilla and a Natural Lemon Verbena infusion combined with cinnamon, cardamom, star anise and lime juice topped with Natural Lemon Verbena smoke.

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

Used Teas



Vivid Ceylon Tea
with Apple Pie &
Vanilla

Ingredients

SMOKY TIME MOCKTAIL

- 3g Ceylon Tea with Apple Pie & Vanilla



- 1 stick Cinnamon
- 2 Cardamoms
- 2 Star Anise
- 1cl Lime Juice
- 1g Natural Lemon Verbena

Smoked Natural Verbena

- Frozen Ice
- 20cl Cold Natural Lemon Verbena Infusion

Methods and Directions

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- Put all the ingredients in a stove top vacuum tea maker. Boil 20cl tea and brew for 4 minutes. Pour in your glass.
- Add a frozen ice cube into the Natural Verbena Infusion decanter.
- Pour the released smoke on top of the mocktail and serve.

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