


TEA MOJITO



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 Billy Chang Jeffery Lai

IFT offers degrees and professional programmes and a wide range of tourism related disciplines among which are hospitality and culinary arts. Represented by Billy Chang & Jeffery Lai.

- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series Pure
Peppermint Leaves

Ingredients

TEA MOJITO

- 80g Dilmah Pure Peppermint Leaves



- 1 lime
- 80ml soda water
- 2 tsp Pure Peppermint jelly
- 3 tsp sugar
- 6 mint leaves

Methods and Directions

TEA MOJITO

- Fill a teapot with 80°C water and infuse Pure Peppermint Leaves for 3 minutes, then strain into a pot to cool down.
- Add lime, mint leaves and sugar to the glass, muddle together.
- Add Pure Peppermint jelly and ice cube, then add in 80ml Pure Peppermint Leaves infusion and soda water.
- Garnish with a peppermint leaf.

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