

CUCUMBER ROCKS!



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A combination of Dilmah Vivid Springtime Oolong with Ginger Tea with fresh cucumber, ginger, lemongrass and honey.

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

Ingredients

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- 6g Dilmah Vivid Springtime Oolong with Ginger Tea
- 5g Lemongrass
- 160g Cucumber
- 20g Ginger
- 3 tsp. Honey
- 480ml Water
- Lime to taste

Methods and Directions

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- Preheat a tea pot with boiling water and then empty. Measure 6g of tea and place into the pot.



- Top with 440ml of water boiled to 80°C. Stir the tea well into the water and cover with a lid.
- Brew the tea for 2 – 3mins, stirring the leaves once again after 1.5 minutes (it should be a strong brew as it will be used as a cocktail base). After your brewing time, stir your leaves one final time.
 - Strain the tea leaves and leave to cool at room temperature. Do not place your brewed Oolong in the fridge, as it needs to be a transparent colour.
 - Now, blend your cucumber, ginger, lemongrass and honey with approximately 40ml of water until all ingredients have combined. Strain your mixture through a sieve.
 - To build your drink, in a mixing glass, combine 60ml room temperature Dilmah Vivid Springtime Oolong with Ginger with 40ml of cucumber and ginger juice. Add a squeeze of fresh lime to balance the flavour. Strain over an ice ball and serve.

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