

LIMONADA LÚCIA-LIMA



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Olivier Foucke



Bruno Santos

The luxurious Westin Macau presents a fusion of local hospitality and global flavours. Represented by Bruno Santos & Olivier Foucke.

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

Used Teas



t-Series Ceylon
Young Hyson Green
Tea

Ingredients

LIMONADA LÚCIA-LIMA

- 1 litre spring water



- 15g Dilmah Ceylon Young Hyson Green Tea
- 2g Portuguese Lúcia-Lima leaves
- 50ml fresh squeezed lemon
- 50ml sugar syrup 1/1

Methods and Directions

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- Heat the water to 80°C and add the tea and the Lúcia-Lima leaves. Let it cool down overnight. Fine strain.
- In a Portuguese traditional clay jug add all ingredients and stir with ice.
- Strain into small elixir glass filled with ice.

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