

HOT 5



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Ellen Dong



Kenny Chen

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



Used Teas



t-Series Peach



t-Series The Original
Earl Grey



t-Series Green Tea
with Jasmine Flowers



t-Series Pure
Chamomile Flowers

Ingredients



HOT 5

- 10% tsp Dilmah Green Tea with Jasmine Flowers
- 10% tsp Dilmah Pure Chamomile Flowers
- 10% tsp Dilmah Vanilla Ceylon Tea
- 10% tsp Dilmah The Original Earl Grey Tea
- 20% tsp Dilmah Peach Tea
- 10g sliced apple
- 10g sliced banana
- ½ wedge lime
- 5g lychee
- 5g dried kiwi
- 165ml water

Methods and Directions

HOT 5

- Boil Aqua Panna water in the boiler till it reaches the boiling point.
- Place Dilmah Jasmine, Chamomile, Vanilla, Earl Grey & Peach tea in a tea pot.
- Add the fruits to the tea in the tea pot.
- Add boiling water to the tea pot.
- Stir while water is being poured on to the tea.
- Allow tea to brew for at least 3 minutes.
- Stir again after the brewing has been completed.
- Use a strainer to pour the tea into preheated cups.