
DILMAH MEDA WATTE TEA MOCKTAIL



Drink : Mocktails/Iced Tea

Ingredients

- 55ml Dilmah Meda Watte Tea
- 2 basil leaves
- 15ml sugar syrup
- 1 dash lemon juice

Round Tea Ice Ball

- 80ml Dilmah Meda Watte Tea

Methods

- Boil Aqua Panna water in the boiler till it reaches 70 – 80°C.
- Place Dilmah Meda Watte Tea in a tea pot.
- Add boiling water to the tea pot over the tea.
- Stir while water is being poured in the tea.
- Allow tea to brew for at least 5 minutes.
- Strain the tea to another tea pot and allow cooling.
- Take a Boston shaker and add basil leaves, sugar syrup and lemon juice to muddle.
- Add the Dilmah Meda Watte Tea (cooled) to muddled mixture.
- Shake the drink well.
- Pour the mocktail into a glass over the round tea ice ball.

The range of Dilmah Tea used :

- Dilmah Watte Boutique Tea

The variety of Dilmah Tea used in the recipe :

- Meda Watte