
THE VAN GOGH



Drink : Mocktails/Iced Tea

Ingredients

Tea Jelly • 5g Gelatin, softened • 375ml Freshly Boiled Water • 40g Elderflower & Apple Infusion Tea Ice Cubes • 20g Fresh Apples, diced • 100ml Brewed Elderflower & Apple Infusion Mocktail • 1/2 Apple, muddled • 60ml Elderflower & Apple Infusion (Silver Jubilee Tea Range) • 15ml Lemon Juice • 15ml Sugar Syrup • Tea Ice Cubes • Tea Jelly

Methods

Tea Jelly

- Brew the tea in boiled water for 5 minutes. Strain and stir in the gelatin slowly. Place into a container and refrigerate until needed.

Tea Ice Cubes

- In ½ sphere moulds, place a few diced apple pieces and then fill to the top with the brewed tea. Place in the freezer until needed.

Mocktail

- In a cocktail shaker place the muddled apple, lemon juice, sugar syrup and the tea and shake well. Place the tea ice cubes in the bottom of a glass and double strain the shaken liquid over the cubes. Garnish with apple slices and crumbled jelly and serve.

The range of Dilmah Tea used :

- Dilmah Silver Jubilee Gourmet

The variety of Dilmah Tea used in the recipe :

- Silver Jubilee Elderflower & Apple Infusion