
DONG LAI CHA



Drink : Mocktails/Iced Tea

Ingredients

- 150ml Yata Watte Tea• 20ml Fresh Milk• 15ml Coconut Milk• 35ml Spices Syrup*Brew 30g Cinnamon, 9g Cloves, 6g Nutmeg, 35g Fresh Ginger, 3g whole Black Peppercorns and 1 Slice of Orange in 1500ml Spring Water for 45 - 50 minutes. Strain and cool.

Methods

- Add fresh milk, coconut milk and spice syrup into the brewed Yata Watte and transfer into an ice-filled shaker. Shake well.
- Pour the mixture into a chilled mug and serve immediately.

The range of Dilmah Tea used :

- Dilmah Watte Boutique Tea

The variety of Dilmah Tea used in the recipe :

- Yata Watte