
NATURAL LEMON VERBENA INFUSION MOCKTAIL



Drink : Mocktails/Iced Tea

Ingredients

- Natural Lemon Verbena Leaves
- 20 Kawakawa Leaves
- 250g Rapadura Sugar
- 200ml Water
- 500ml Water
- Lemon Verbena Flowers and Lime Slices for Garnish

Methods

- Natural lemon verbena ice is prepared with an infusion Natural Lemon Verbena leaves brewed hot then cooled till frozen overnight in an ice mould.
- With it, an infusion is prepared at normal strength 1 scoop per 200ml with hot water for 5min, and then chilled overnight.
- The kawakawa syrup is boiled with fresh leaves and water and reduced by half, strained and dissolved with the Rapadura sugar.
- To serve, prepare the glass with a garnish of lemon slice and verbena ice.
- Add 30ml of the kawakawa syrup. Fill the glass with the chilled lemon verbena infusion and garnish with lemon verbena flowers.

The range of Dilmah Tea used :

- Vivid Tea Selection by Dilmah

The variety of Dilmah Tea used in the recipe :

- Vivid Natural Lemon Verbena