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# TEA IN THREE STATES



Drink : Mocktails/Iced Tea

## Ingredients

- 60ml Dilmah Uda Watte Tea
- 1/2 pc Raspberry
- 1/3 pc Kiwi
- 10ml Homemade Vanilla Sugar Syrup
- 80 ml Dilmah Uda Watte Tea

## Methods

- To make the Tea Ice Ball Cubes, boil water in the boiler till it reaches 95-100 degrees Celsius. Take 1.5 grams of Dilmah Uda Watte tea in a teapot; add boiling water to the tea, stirring while water is being poured in.
- Allow tea to brew for at least 5 minutes, strain the tea to another teapot and allow to cool.
- Now pour tea into a silicon round ice mould and freeze.
- Assemble the mocktail by boiling water in the boiler till it reaches 95-100°C. Then, take 1.5 grams of Dilmah Uda Watte Tea in a teapot; add boiling water to the tea, stirring while water is being poured in. Allow tea to brew for at least 5 minutes, strain the tea to another teapot and allow to cool.
- Take a Boston shaker and add raspberry, kiwi and vanilla sugar syrup. Muddle. Add Dilmah Uda Watte tea (cooled) to muddled mixture.
- Shake the drink well and pour through a double strainer into the glass over the Tea Ice Ball Cubes and serve with more Tea Ice Ball Cubes.

The range of Dilmah Tea used :

- Dilmah Watte Boutique Tea

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The variety of Dilmah Tea used in the recipe :

- Uda Watte