
MARYMINT TEA



Drink : Mocktails/Iced Tea

Ingredients

- 2.5oz Dilmah Rosemary with Peppermint
- 1/2oz homemade Dilmah Rosemary with Peppermint syrup
- 3-4 pieces fresh cucumber
- 3 sprigs fresh rosemary
- 1/4oz lime juice
- Crushed ice
- Dash Green Tea Monin syrup

Methods

- Place the fresh rosemary and cucumber with the tea in a shaker and gently muddle.
- Add the syrup, lime juice and crushed ice. Shake 10 – 20 seconds until frozen.
- Serve in a glass tumbler, on ice and garnish with cucumber slices and a sprig of rosemary.

The range of Dilmah Tea used :

- Dilmah t-Series Designer Gourmet Teas

The variety of Dilmah Tea used in the recipe :

- t-Series Rosemary with Peppermint