

---

# GINGER AND VANILLA



Drink : Mocktails/Iced Tea

## Ingredients

- 375ml hot water, 100°C
- 2 tsp Dilmah Natural Ceylon Ginger Tea
- 30ml home-made vanilla syrup
- Sun-dried ginger, for garnish

## Homemade Vanilla Syrup

- 500ml hot water
- 2 tsp vanilla seeds
- 500g sugar

## Methods

- Brew the tea as per instructions on pack.
- The brewing time will depend on the strength of the tea you prefer.
- Strain the tea into a cup.
- Serve with home-made vanilla syrup.

## Homemade Vanilla Syrup

- Mix vanilla seeds with hot water.
- Add sugar and boil.
- Simmer till it becomes syrup-like.

The range of Dilmah Tea used :

- Dilmah t-Series Designer Gourmet Teas

The variety of Dilmah Tea used in the recipe :

- t-Series Natural Ceylon Ginger Tea