

Autumn Leaves



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- Sub Category Name
Drink
Cocktails
- Recipe Source Name
The Dilmah Book of Tea inspired Cuisine & Beverage
- Glass Type
Martini Glass

Ingredients

Autumn Leaves

- 40ml Dilmah t-Series Nuwara Eliya Pekoe
- 20ml Gin
- 5ml Crème de Menthe

Methods and Directions

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- Brew 2g of tea in 100ml of hot water for 5 minutes and strain.
- Vigorously shake the tea and Gin in a Cocktail Shaker with a few cubes of ice for 8-10 seconds.
- Pour into a Martini Glass.
- Add the Crème de Menthe.



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