Sweet, Sour & Mint Crush

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- Sub Category Name
  Drink
  Mocktails/Iced Tea

- Recipe Source Name
  Real High Tea Australia Volume 1

Used Teas

t-Series Ceylon Young Hyson Green Tea

Lemon & Lime

Ingredients

Sweet, Sour & Mint Crush

- 60ml DilmahYoung Hyson Green Tea
- 60ml DilmahLime & Lemon Green Tea
- 60ml Dilmah Exceptional Gentle Minty Green Tea
- 20ml syrup
- 1/4 lemon wedge, squeezed
- 2 mint leaves

Methods and Directions

Sweet, Sour & Mint Crush

- Brew 2g of each tea together in 300ml of water for 3 minutes and strain.
- Add all the ingredients except for mint leaves into a cocktail shaker with a few cubes of ice and shake vigorously for 8 – 10 seconds.
- Pour into a glass jar, and then add two mint leaves into mix.
- Put the mix in fridge to infuse for half an hour.
- Strain mix into the tea cup.
- Caramelise sugar on the rim of the cup.
- Lime wedge, lemon wedge and sprinkle of mint on bottom of glass.

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