

Three Spiced Tea



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

Used Teas



Ceylon Premium Tea

Ingredients



Three Spiced Tea

- 150ml Dilmah Premium Ceylon Tea
- 50ml Honey
- 30ml Cognac
- 15ml Crème de Menthe (white)
- 2 pods Cloves
- 2 pods Cardamom
- 1 inch Cinnamon stick

Methods and Directions

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- Lightly crush the spices.
- Brew the tea for 3-4 minutes, strain and chill in the refrigerator for 2 hours.
- Add some crushed ice into a cocktail shaker, add tea and combine the rest of the ingredients.
Shake well and serve.