

## 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

#### Three Spiced Tea

- 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.

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