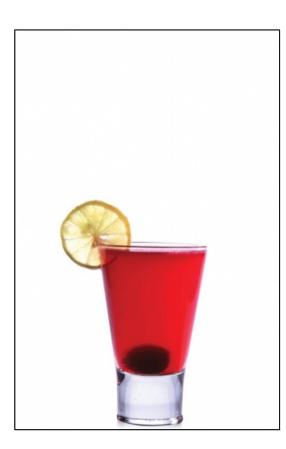


Very Berry Tea Sour





0 made it | 0 reviews

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

• Infuse the Naturally Spicy Berry in boiling water for 5 minutes and then chill it.

• Place crushed ice in a cocktail shaker and add the berry infusion, lime extract and rose wine.

Used Teas



Natural Infusion Natural Spicy Berry

Ingredients



Very Berry Tea Sour

- 75ml Dilmah Naturally Spicy Berry
- 20ml Lime Extract
- 15ml Rose Wine

Methods and Directions

Very Berry Tea Sour

- Infuse the Naturally Spicy Berry in boiling water for 5 minutes and then chill it.
- Place crushed ice in a cocktail shaker and add the berry infusion, lime extract and rose wine.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 08/09/2025