

## 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

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