

# Sri Lankan Spring Tea Punch





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- nick Casely
- Sub Category Name Drink Cocktails
- Recipe Source Name
   Shaken not Stirred, A Handbook on Tea
   Mixology
   Real High Tea
- Activities Name
   Tea Mixology Bar Experience
   Real High Tea
   Spa & Pool Iced Tea & Cocktail Selection

## **Used Teas**



t-Series Lychee with Rose & Almond

## **Ingredients**

#### SRI LANKAN SPRING TEA PUNCH

- 300 ml Bols Genever
- 1250 1500 ml Dilmah Lychee with Rose and Almond tea



- 100 ml lychee syrup
- 50 ml almond syrup
- 100 ml Bols Strawberry

### **Methods and Directions**

#### SRI LANKAN SPRING TEA PUNCH

- Brew the tea for 4-6 minutes. Chill the tea down, while freezing your pewters (180 ml) at the same time.
- Make before a 3-4 course dinner and serve directly after.
- Garnish with a rolled rose petal on an almond or cinnamon flavoured cocktail stick inside a lychee and sprinkle dried tea leaves.
- Serves 10.

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