

Rosehip and Hibiscus with Pink Ginger Beer t



0 made it | 0 reviews



- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
The Dilmah Book of Tea inspired Cuisine & Beverage
- Glass Type
Glass Mug

Used Teas



t-Series Natural
Rosehip with
Hibiscus

Ingredients

Rosehip and Hibiscus with Pink Ginger Beer t



- 300ml Dilmah t-Series Natural Rosehip and Hibiscus
- 100ml Sugar syrup
- 2 tablespoons finely grated ginger
- Lime
- Cardamom pods

Methods and Directions

Rosehip and Hibiscus with Pink Ginger Beer t

- Brew 4 teaspoons (8g) of Dilmah t-Series Natural Rosehip and Hibiscus in 300ml of boiled water for 3 minutes.
- Strain the liquid to remove the leaves of the herbs.
- Add 100ml of sugar syrup.
- Add 2 tablespoons of finely grated ginger.
- Squeeze the juice of a lime on to the beverage and add 300ml of cold water.
- Stir for 2 minutes until the sugar is dissolved.
- Let the beverage cool and pour into the screw top jug and let it stand for 2 days.
- After 2 days have elapsed strain into bottles with tight fitting lids.
- Add the cardamom pods into the bottles.
- Shake the bottle and leave out in room temperature for 1 day and then refrigerate.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 16/07/2025