

Hot & Cold Punch



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

Martini Glass

Used Teas



Natural Infusion
Natural Spicy Berry

Ingredients



Hot & Cold Punch

- 100ml Dilmah Naturally Spicy Berry
- 1 teaspoon Xanthan Gum (similar to Gelatine)
- 15ml Sugar Syrup
- 50ml Orange Juice infused with cloves

Methods and Directions

Hot & Cold Punch

- Brew the Naturally Spicy Berry for 2 minutes.
- While the tea is brewing, combine the orange juice and sugar syrup into a cocktail shaker with ice.
- Shake well until the mixture is completely cold and transfer into a blender with the tea and Xanthan Gum.
- Mix well and serve.

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