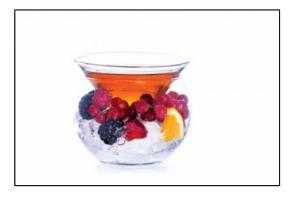
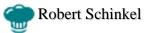


# **Forest Garden**





0 made it | 0 reviews



- Sub Category Name
   Drink
   Mocktails/Iced Tea
- Recipe Source Name
   Dilmah Spa Tea Mixology
- Glass Type
   Martini in bowl

## **Ingredients**

#### **Forest Garden**

- 150ml chilled Dilmah Organic Noble Earl Grey strong brew (4 minutes)
- 20ml orange marmalade
- Selection of strawberries, raspberries, blackberries and citrus fruit
- Earl Grey honey

### **Methods and Directions**

#### **Forest Garden**

- Fill the bottom glass with the fruit selection and some crushed ice.
- Dissolve 50ml Noble Earl Grey in 50ml honey and pour the syrup over the fruit.
- Add 100ml chilled Noble Earl Grey and the marmalade to an ice filled cocktail shaker and shake vigorously for 15 seconds.
- Strain into the chilled martini top.
- No garnish, serve with a fork.

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