

Chilled Lychee



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

Used Teas



Lychee

Ingredients

Chilled Lychee



- 4 tea bags Dilmah Lychee Tea
- 400ml Boiling Water
- 4 scoops Vanilla Ice Cream
- 30ml Honey

Methods and Directions

Chilled Lychee

- Infuse the tea bags in 400ml of hot water. Let it stand for 3 minutes and discard the tea bags.
- Chill the tea for two hours in a refrigerator and then divide the tea into two Pilsner glasses.
- Place two scoops of vanilla ice cream on top of the tea (Serves 2).

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