

Pink Ginger Beer



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

Used Teas



Natural Infusion
Rosehip & Hibiscus

Ingredients

Pink Ginger Beer



- 300ml Dilmah Rosehip & Hibiscus
- 300ml Cold Water
- Lime juice (1 lime)
- 2 tablespoons finely grated Ginger
- 200g Sugar

Methods and Directions

Pink Ginger Beer

- Brew the Rosehip & Hibiscus in hot water for 3 minutes.
- Add the sugar, grated ginger, lime juice and the cold water.
- Stir for 2 minutes until the sugar is dissolved. Let it cool to room temperature.
- Pour the liquid into screw top jars and leave it to stand for 2 days.
- After 2 days, strain into bottles with tight fitting lids, shake and leave out in room temperature for one day and then refrigerate.

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