

Dilmah Gourmet Earl Grey Iced Tea with Liquorice and Elderflower Float



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Benjamin McManus



Volker Marecek

- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Real High Tea Australia Volume 2

Ingredients

Dilmah Gourmet Earl Grey Iced Tea with Liquorice and Elderflower Float

- 100ml Dilmah Gourmet Earl Grey tea (per serving)
- 10g liquorice root
- Lemon and green apple, sliced
- Elderflower cordial

Methods and Directions

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- Prepare strong tea brew and cool completely
- Prepare natural liquorice syrup without sugar by boiling liquorice root in 500ml water and reduce carefully by half, then set aside to cool
- Combine cool tea brew, ice, lemon slices, stir thoroughly to chill and pour into tall glass
- Add 30ml liquorice syrup to 15ml elderflower cordial. No sugar is needed here



DILMAH RECIPES
