

Spiced Iced Green Tea



0 made it | 0 reviews



- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Dilmah Silver Jubilee

Ingredients

Spiced Iced Green Tea

- 1tbsp Dilmah Silver Jubilee full leaf green tea
- Slice Fresh turmeric (1cm)
- Lemons
- Oranges
- 3 - 4 Green cardamom pods bruised using a mortar and pestle
- Mandarin

Methods and Directions

Spiced Iced Green Tea

- Make a pot of Dilmah Green tea.
- Add sliced fresh turmeric and bruised cardamom pods.
- Let it steep for at least an hour (better if left overnight).
- When the tea is cooled, tip into a glass jug.
- Add slices of lemon, orange, mandarin and leave to steep again before serving.
- Add ice to serve.
- If you wanted you could add sugar or frost the glasses with sugar and juice.



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