

# Dilmah Cinnamon, Turmeric, Ginger & Nutmeg Infusion with English Breakfast Winter Punch





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- Robert Schinkel
- Sub Category Name Drink Cocktails
- Recipe Source Name Christmas Recipe Brochure
- Festivities Name Christmas

## **Used Teas**



Rooibos Cinnamon, Turmeric, Ginger & Nutmeg



Gourmet English Breakfast

## **Ingredients**

Dilmah Chocolate, Turmeric, Ginger & Almond Infusion with English Breakfast Winter Punch



- 400ml Dilmah Chocolate, Turmeric, Ginger & Almond Infusion
- 400ml Dilmah English Breakfast Tea
- 600ml Rum
- 100ml Triple Sec
- 100ml Fresh Pressed Lime Juice
- 100ml Sugar Syrup
- Star Anise, Sliced Oranges, Sliced Ginger

## **Methods and Directions**

## Dilmah Chocolate, Turmeric, Ginger & Almond Infusion with English Breakfast Winter Punch

- Brew both the tea and the infusion for 5 minutes at 95°C. Add all ingredients to the punch bowl and stir.
- Add a large block of ice to chill 20 minutes before serving.

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