

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



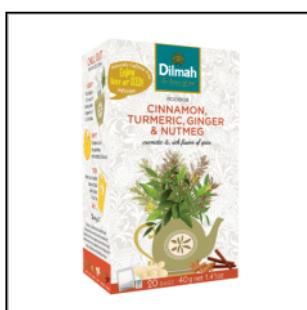
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Robert Schinkel

- 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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