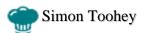


# **Dilmah Rose and French Vanilla Sherry Cobbler**







- Sub Category Name Drink Cocktails
- Recipe Source Name Dilmah recipes
- Festivities Name

Autumn

Spring

Summer

Winter

Christmas

Easter

Chinese New Year Festival

### **Used Teas**



Exceptional Rose
With French Vanilla

## **Ingredients**

**Dilmah Rose and French Vanilla Sherry Cobbler** 



- 1 Wedge Lemon
- 1 Wedge Orange
- 1 Tea Bag Dilmah Rose and French Vanilla
- 2 tsp Raw Sugar
- 60 ml Sherry

### **Methods and Directions**

#### Dilmah Rose and French Vanilla Sherry Cobbler

- Place the lemon, orange, sugar into a cocktail tin. Cut open the tea bag and place that in the tin as
  well. Muddle these ingredients together with a rolling pin or any implement that will allow you
  to crush and mix the ingredients together. Add the sherry to the mix and cubed ice to the tin and
  shake well.
- Place more cubed ice in a tea towel and fold the towel over. Using the same muddling stick, hit the cubed ice until it is crushed ice (just smaller pieces will do). Place these in a glass. With a strainer, strain the liquid from the solids into your iced glass. Top with more ice and garnish with a slice of orange and a wedge of lemon and some rose petals.

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