

## Dilmah Rose and French Vanilla Sherry Cobbler



0 made it | 0 reviews



Simon Toohey

- 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.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From [teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 20/05/2025