



## Dilmah Premium Ceylon Tea Kombucha



0 made it | 0 reviews



Simon Toohey

- Sub Category Name  
Drink  
Mocktails/Iced Tea
- Recipe Source Name  
Dilmah recipes
- Festivities Name  
Autumn  
Spring  
Summer  
Winter  
Christmas  
Easter  
Chinese New Year Festival

## Used Teas



Ceylon Premium Tea

## Ingredients

### Dilmah Premium Ceylon Tea Kombucha

- 4 Dilmah Premium Ceylon Tea Bags
- $\frac{3}{4}$  cups Raw Organic Sugar
- 1 L Boiling Water
- 1-inch SCOBY Piece

## For the Drink

- 1 Wedge Lemon
- 1 Wedge Orange
- 2 Sprigs Mint
- Ice

## Methods and Directions

### Dilmah Premium Ceylon Tea Kombucha

- For the Kombucha, place all the ingredients except for the SCOBY into a heat proof bowl, and let steep for 5 mins until the sugar has dissolved and the tea is fully extracted. Place the liquid in the fridge until it comes to around room temperature (colder is fine but hotter is not)
- Pour the sweet tea mixture into a jar with the SCOBY inside. Cover with a cloth and let rest for 3 days, up to 2 weeks depending on the surrounding temperature.
- After the flavour is at a nice sweet, sour, fizzy stage, pour into an ice filled glass with the orange, lemon, and mint and stir. Enjoy!