



Dilmah Premium Ceylon Tea Kombucha



0 made it | 0 reviews



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- 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!