

Dilmah Green Tea with Lemongrass & Moroccan Mint Ice Cubes



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- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Real High Tea Australia Volume 2

Used Teas



Silver Jubilee
Moroccan Mint Green
Tea

Ingredients

Dilmah Green Tea with Lemongrass & Moroccan Mint Ice Cubes

- 800ml hot water (at 100°C)
- 8 bags Dilmah Green Tea with Natural Lemongrass and Lemon
- 40ml sugar syrup
- 240ml lemongrass consommé
- 4 tbsp lemongrass and ginger caviar

Dilmah cucumber and Moroccan Mint ice cubes

- 400ml hot water
- 4 Dilmah Moroccan Mint tea bags
- 1/2 cucumber
- 12 mint leaves
- 15g ginger syrup

Cucumber sherbet

- 50g glucose
- 30g icing sugar
- 3g bicarb
- 5g citric acid
- 18g cucumber
- Salted water

Methods and Directions

Dilmah Green Tea with Lemongrass & Moroccan Mint Ice Cubes

- Brew hot water and Dilmah Green Tea with Natural Lemongrass for 2 minutes.
- Strain and chill.
- Once cool, add sugar syrup and consommé to the tea.

Dilmah cucumber and Moroccan Mint ice cubes

- Infuse tea in hot water for 2 minutes. Strain.
- Brush mould with ginger syrup.
- Thinly slice cucumber and lay into moulds.
- Fill with chilled mint tea and one mint leaf to garnish.
- Freeze.

Cucumber sherbet

- Rim the glass or tea cup with cucumber sherbet.
- Dress the glass/cup with a slice of cucumber, two mint ice cubes and ginger caviar.
- Strain chilled Dilmah Green Tea with Lemongrass into a teapot through dry ice to create to a



steaming hot pot.

- Pour on top of the ice cubes and caviar.

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