

Blackcurrant Sapphire Milky Tea



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Natthinee Sirapongkulpoj from Immunity inspired by tea challenge

- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Immunity Inspired by Tea Recipes
- Festivities Name
Autumn
Spring
Summer
Winter

Used Teas



Blackcurrant

Ingredients

Blackcurrant Sapphire Milky Tea

- 60ml Dilmah's Blackcurrant Tea, brewed strong
- 40ml Almond Milk
- 20ml Bee Honey



- 30ml Butterfly Pea Flowers
- Rosemary for garnishing
- Cubes of Ice

Methods and Directions

Blackcurrent Sapphire Milky Tea

- To make butterfly pea juice, add butterfly pea flowers into boiling water, lower heat and boil for 10 minutes.
- Turn off the heat, let cool completely and refrigerate.
- Combine together almond milk, bee honey and strong brew blackcurrent tea, and stir.
- Pour the milky tea over ice, in a glass, top with butterfly pea juice, garnish with rosemary and serve.

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