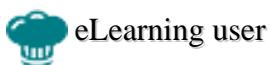


A Summer Crunchy – Earl Rosie Straw-Berri Fruity Tea



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- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
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Used Teas



Gourmet Earl Grey

Ingredients

A Summer Crunchy – Earl Rosie Straw-Berri Fruity Tea

- 220 ml Dilmah Earl Grey Tea
- 1 teaspoon of dried rose flower buds
- ½ cup of diced strawberries
- 1 teaspoon of citrus lime juice
- 1 teaspoon of crunchy cornflakes
- Honey
- Ice cubes

Methods and Directions

A Summer Crunchy – Earl Rosie Straw-Berri Fruity Tea

1. Brew a cup of Dilmah Gourmet Earl Grey Tea (220ml water and 1 tea bag). Stir and agitate the tea bag. Make a strong brew for 5 mins.
2. Let tea cool and add a tablespoon ice cubes.
3. Add lime juice, one teaspoon and ½ cup of diced strawberries. Stir well.
4. Add one teaspoon of Rose Flower buds.
5. Add honey 1 to 2 tablespoon for sweetness if you prefer.

Garnish

1. Serve with a teaspoon of crunchy cornflakes

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