



DILMAH GREEN TEA MOROCCAN MINT BOOST



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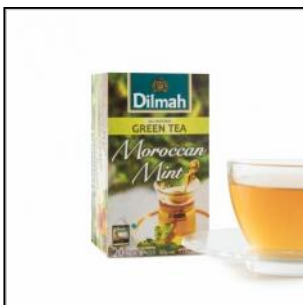
Perri Saunderson



Kate Sekulla.

- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Real High Tea 2014/15 Volume 2

Used Teas



Moroccan Mint Green
Tea

Ingredients

DILMAH GREEN TEA MOROCCAN MINT BOOST



- 800ml water
- 4 tea bags Dilmah Moroccan Mint Green Tea
- 4 cups kale, washed, picked and stalks removed
- 3 cups green grapes
- 2 bananas
- 2 cups Aroha still apple and pear juice
- Ice
- Mint leaves, picked

Methods and Directions

DILMAH GREEN TEA MOROCCAN MINT BOOST

- Bring the water to a boil, add tea bags and brew for 2 minutes. Remove tea bags and chill.
- Purée all remaining ingredients in Bamix to a smooth purée. Pass purée through a sieve and chill.
- Fill glasses with ice to chill.
- Fill cocktail shaker 1/3 with ice. Pour equal quantities of chilled tea and kale purée into the cocktail shaker. Shake to mix.
- Discard ice from the glasses. Fill 3/4 glasses with fresh ice.
- Pour mixed mocktail into glasses and garnish with mint leaves.

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