



GREEN TEA MOROCCAN MINT MARTEANI



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Benjamin McManus



Volker Marecek

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

Used Teas



Silver Jubilee
Moroccan Mint Green
Tea

Ingredients

GREEN TEA MOROCCAN MINT MARTEANI



- 30ml Dilmah Moroccan Mint Green Tea (See preparation)
- 30ml Dilmah Moroccan Mint Green Tea infused vodka (See preparation)
- Dilmah Moroccan Mint Green Tea and Ceylon cinnamon ice

Methods and Directions

GREEN TEA MOROCCAN MINT MARTEANI

- Cold infuse the vodka with tea overnight (measure: 1 tea bag per 60ml of vodka).
- Prepare ice in advance by infusing Ceylon cinnamon and the tea in freshly boiled water. Bring it down to room temperature and then freeze in to ice cubes.
- Prepare the Moroccan Mint Green Tea as per pack instructions. Let it cool down to room temperature and chill in a fridge.
- To make the Marteani add 30ml infused vodka and 30ml of the cold tea infusion.
- Stir for 30 seconds constantly over tea ice and strain into glasses.
- Garnish with a small cinnamon quill baton.

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