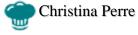


### **ORANGE SPICED WINTER WARMER**





0 made it | 0 reviews





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

### **Ingredients**

# ORANGE SPICED WINTER WARMER Sugar Spiced Syrup

- 1 cup water
- 1 cup sugar
- 5 slices ginger
- 2 cloves
- 2 cracked cardamom pods
- 1 star anise
- 1 cinnamon quill
- 1 nutmeg shell

#### To Make the Comforter

• 200ml Dilmah Earl Grey Tea



- 4 orange segments
- 15ml sugar syrup mix

#### **Methods and Directions**

## ORANGE SPICED WINTER WARMER Sugar Spiced Syrup

- In a saucepan on medium heat dissolve one cup sugar and one cup water.
- Once the sugar has dissolved completely turn down to low heat and add the rest of the sugar syrup ingredients and leave on the heat for 10 minutes.
- Leave the ingredients in the pan for up to three hours to infuse, then strain off spices and refrigerate.

#### To Make the Comforter

- Brew Dilmah Earl Grey tea as per pack instructions.
- Add the orange segments and sugar spiced syrup in the cup and top up with tea.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 13/09/2025