

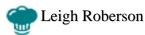
# **DILMAH EARL GREY & COCONUT ICED TEA**





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

# **Ingredients**

#### DILMAH EARL GREY & COCONUT ICED TEA

- 1 tea bag Dilmah Earl Grey Single Region Tea
- 1 cup boiling water
- 1 cup coconut water
- 2 tbsp castor sugar
- 50g coconut threads

# **Earl Grey Lace**

- 1 cup Dilmah Earl Grey Single Region Tea
- 2 cups flour

### **Methods and Directions**



### **DILMAH EARL GREY & COCONUT ICED TEA**

- Brew the tea for 3 minutes in boiling water.
- Pour the brewed tea into a jug with sugar and coconut water and mix.
- Place in the fridge.
- Pour over ice and add Earl Grey Lace and coconut threads to garnish.

# **Earl Grey Lace**

- Mix ingredients until they come together. Freeze the dough.
- Grate with a microplane and bake at 160C for 3 minutes.
- Cut as desired.

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