

DILMAH EARL GREY & COCONUT ICED TEA



0 made it | 0 reviews



Marc Tricca



Leigh Roberson

- 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.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 30/12/2025