



MERRY CHERRY



0 made it | 0 reviews



Philip Khoury



Sean D'Almada-Remedios

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

Used Teas



t-Series Italian
Almond Tea

Ingredients

MERRY CHERRY



- 60 ml Italian Almond Tea
- 5 ml Orgeat
- 5 ml Maraschino cherry juice
- Topped with lemon foam

Lemon Foam

- 100ml fresh lime juice
- 50ml fresh lemon juice
- 50ml water
- 1g soy lecithin

Methods and Directions

MERRY CHERRY

- Combine the freshly prepared tea with the Orgeat and cherry juice in a mixing glass and stir for 20 seconds.
- Add the lemon juice, sugar syrup and egg white to a cocktail shaker and shake vigorously to create the foam.
- Pour the tea mixture into the glass and add two bar spoons full of the foam.

Lemon Foam

- Blend ingredients together and charge with an ISI cream charger.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 12/09/2025