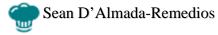


# **MERRY CHERRY**









- 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 03/08/2025

2/2