

VIRGIN ROSEMARY & PEPPERMINT MOJITO



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Ekapoj Yamlamai



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- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

VIRGIN ROSEMARY & PEPPERMINT MOJITO

- 90ml Dilmah Rosemary with Peppermint Leaves (cold infusion)
- 12-15 leaves fresh mint
- 4 wedges fresh lime
- 2 tsp white sugar

Methods and Directions

VIRGIN ROSEMARY & PEPPERMINT MOJITO

- Muddle mint leaves, lime wedges and white sugar in a glass tumbler with a muddler.
- Add ice cubes and the cold infusion.



- Garnish with fresh mint leaves.

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