

## DILMAH BLUEBERRY AND POMEGRANATE TEA COCKTAIL WITH FRESH BLUEBERRY



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Note: Once the Dilmah Pure Chamomile Flowers come into contact with the dry ice, smoke will appear. You cannot drink this part of the cocktail. It's purely to waft the fragrance of chamomile flowers and thereby enhance the overall experience of this tea infused cocktail.



- Sub Category Name  
Drink  
Cocktails
- Recipe Source Name  
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### Used Teas



t-Series Blueberry & Pomegranate



t-Series Pure Chamomile Flowers

### Ingredients

## **DILMAH BLUEBERRY AND POMEGRANATE TEA COCKTAIL WITH FRESH BLUEBERRY**

### **Dilmah Blueberry and Pomegranate Tea Infused Vodka**

- 200ml vodka
- 6g Dilmah Blueberry and Pomegranate Tea
- 20g blueberry
- 20g pomegranate
- 20g raspberry
- 15ml brown sugar water
- Ice cube

#### **To Serve**

- 30ml hot Dilmah Pure Chamomile Flowers, brewed as per pack instructions to desired strength
- 1 small milk bottle, cleaned and sterilised
- 1 glass bowl
- 100g dry ice
- 1 straw

#### **Methods and Directions**

## **DILMAH BLUEBERRY AND POMEGRANATE TEA COCKTAIL WITH FRESH BLUEBERRY**

### **Dilmah Blueberry and Pomegranate Tea Infused Vodka**

- Take 200ml high-quality vodka.
- Add 6g of Dilmah Blueberry and Pomegranate Tea.
- Shake firmly and leave for 12 minutes.
- Triple strain into a small jug.
- Put blueberry, pomegranate and raspberry in a Boston shaker.
- Muddle till a pulp forms.
- Add 45ml Dilmah Blueberry and Pomegranate Tea infused vodka.
- Add 15ml of brown sugar water.
- Add ice cubes on top.
- Shake firmly.
- Double strain into a small milk bottle.

#### **To Serve**

- Place dry ice into a glass bowl.
- Place the milk bottle in a glass bowl on top of dry ice.
- Add Dilmah Pure Chamomile Flowers into the glass bowl until smoke appears.



- Drop a straw into the drink and serve.

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