

## DILMAH PEACH TEA MOCKTAIL



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**Note** Make sure that you don't drink the smoked Ceylon Cinnamon Spice Tea, it is for the fragrance only. Ensure that no smoked Ceylon Cinnamon Spice Tea drops into the glass when pouring the peach tea.

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

### Used Teas



t-Series Peach



t-Series Ceylon  
Cinnamon Spice Tea

### Ingredients

#### DILMAH PEACH TEA MOCKTAIL

Fresh Homemade Peach Marmalade

- 100ml fresh peach juice
- 2 fresh peaches
- 50g white sugar

### **Brown Sugar Ceylon Cinnamon Spice Tea Smoke**

- 50g brown sugar
- 15g Dilmah Ceylon Cinnamon Spice Tea
- 50ml Dilmah Peach Tea

### **Methods and Directions**

#### **DILMAH PEACH TEA MOCKTAIL**

#### **Fresh Homemade Peach Marmalade**

- Chop and peel the peaches.
- Put all the ingredients into the pan.
- Simmer all ingredients for 20 minutes until a paste forms. Keep stirring to keep it from burning.
- Put in the fridge.

#### **Brown Sugar Ceylon Cinnamon Spice Tea Smoke**

- Infuse brown sugar with Ceylon Cinnamon Spice Tea.
- Leave for at least 24 hours in a closed container.
- Put ingredients on a heat resistant plate.
- Burn the tea and sugar till the tea starts smoking.