

MARYMINT TEA



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Delattre Guillaume



Brouck Jean-Francois

Zazen draws inspiration from the Japanese word meaning “to find inner peace”. The resort in Koh Samui is dedicated to guiding its guests on a journey of tranquility, pleasure and the satisfaction of reconnection to the self. Represented by Brouck Jean-Francois & Delattre Guillaume.

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

Ingredients

MARYMINT TEA

- 2.5oz Dilmah Rosemary with Peppermint
- 1/2oz homemade Dilmah Rosemary with Peppermint syrup
- 3-4 pieces fresh cucumber
- 3 sprigs fresh rosemary
- 1/4oz lime juice
- Crushed ice
- Dash Green Tea Monin syrup

Methods and Directions

MARYMINT TEA



- Place the fresh rosemary and cucumber with the tea in a shaker and gently muddle.
- Add the syrup, lime juice and crushed ice. Shake 10 – 20 seconds until frozen.
- Serve in a glass tumbler, on ice and garnish with cucumber slices and a sprig of rosemary.

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