

THE ORIGINAL ICED “EARL GREY” TEA FLAVOURED WITH KAFFIR LIME AND LYCHEE



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Kamonwan Juntarasate



Napawan Phourkan

A tropical retreat by the magnificent River of Kings, Shangri-La Hotel Bangkok is as relaxing and unwinding as gliding down the Chao Phraya River. This gorgeous hotel boasts the Salathip Restaurant, where you settle into a traditional Thai teak pavilion and watch graceful Thai dancers perform while enjoying cuisine prepared with fragrant spices. Represented by Reinolf Moessl & Wilai Tangprasertsuk.



- Sub Category Name
Drink
Mocktails/Iced Tea

- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series The Original
Earl Grey



Ingredients

THE ORIGINAL ICED “EARL GREY” TEA FLAVOURED WITH KAFFIR LIME AND LYCHEE

- Kaffir lime peel
- Dilmah The Original Earl Grey Tea, 3 minute brew
- 2oz simple syrup
- 0.5oz canned lychee syrup
- Lychees

Methods and Directions

THE ORIGINAL ICED “EARL GREY” TEA FLAVOURED WITH KAFFIR LIME AND LYCHEE

- Cut the Kaffir lime peel into 8-10 pieces.
- Muddle gently to release flavour. Pour syrup, lychee syrup and add some lychees into a shaker.
- Add some ice and shake well together.
- After shaking, pour all ingredients into tall glasses and top with the Earl Grey Tea.