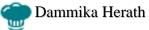


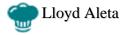
Arabian Treasure





0 made it | 0 reviews





Arabian dates combined with Dilmah's Vivid springtime chocolate mint tea and Uda Watte single region tea with a hint of cinnamon.

- Sub Category Name Drink Hot Tea
- Recipe Source Name
 Dilmah Real High Tea Global Challenge 2015
 13 Tea Inspired ways to celebrate Ramadan
- Festivities Name Ramadan

Used Teas



Vivid Springtime Chocolate Mint



Uda Watte

Ingredients



Arabian Treasure

- 60ml Uda Watte Tea, brewed to preference.
- 120ml Ceylon Tea with Chocolate and Mint, brewed to preference.
- 60ml Date Purée (100g pitted dates puréed with 200ml water).
- 1 Cinnamon Stick to garnish

Methods and Directions

Arabian Treasure

- Blend all ingredients together.
- Serve warm in a heated Arabian teacup with a cinnamon stick.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 22/07/2025

2/2