

Mangifera Dilmah



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 Dammika Herath

 Lloyd Aleta

A combination of flavours brought together with Dilmah's Ceylon Ginger, Honey & Mint Tea and the strong elegance of Meda Watte black tea infused with fresh mango and mint.

- Sub Category Name

Drink

Mocktails/Iced Tea

- Recipe Source Name

Dilmah Real High Tea Global Challenge 2015
Dilmah Silver Jubilee

Used Teas



Silver Jubilee Ceylon
Ginger, Honey &
mint

Ingredients

Mangifera Dilmah

- 80ml Ceylon Honey Ginger Mint Tea (3 tsp.brewed for 5 mins in 1L of hot water)
- 6pcs. Ripe Mango Cubes
- 30ml Mango Juice
- 8 Leaves Mint
- 30ml Yata Watte Tea Syrup (1 tsp. brewed for 5 mins in 1L of hot water, reduced to a syrup with sugar)
- Cube of Mango in Stick, for garnish

Methods and Directions

Mangifera Dilmah

- Prepare cubes of Mango marinated with tea syrup and set aside.
- Pour all other ingredients into a Boston shaker with ice, and shake well.
- Add mango cubes dressed in tea syrup into a glass. Add ice and pour the shaken beverage on top.
- Top with the mango stick and serve.