

## Mangifera Dilmah



0 made it | 0 reviews



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.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From  
[teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 23/08/2025