

RUBY TEMPTER



0 made it | 0 reviews



Adli Kasi



Yam An Nie

Blood Orange and Eucalyptus Tea Infused with Screw pine leaf served chilled shaken with port wine.

- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Used Teas



Silver Jubilee Blood
Orange & Eucalyptus

Ingredients

RUBY TEMPTER

- 2g Blood Orange and Eucalyptus Tea
- 200ml Spring Water (98°C Temperature)
- Screw pine Leaves



- A generous Dash of Port Wine
- Ice

Methods and Directions

RUBY TEMPTER

- Brew tea and Screwpine leaves together in warm spring water. Let it infuse and cool. Add ice into a shaker along with the brewed tea (strained) and the port wine. Shake well and pour into a glass. Serve chilled.

ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 07/02/2026