

PEACH HALIA COOLER



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Junvy Rigor De La Torre



Suzana Usuldd

Situated on the mystical island of Langkawi, the Datai Langkawi enjoys the embrace of the lush rainforest and offers stunning views of the breathtaking Andaman Sea. Rekindle your spirit and reignite your soul in this serene natural haven. And their afternoon tea is an absolute must-have if you are staying on the island. Represented by Suzana Usulddin & Junvy Rigor De La Torre.

- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Used Teas



t-Series Peach


t-Series Natural
Ceylon Ginger Tea

Ingredients



PEACH HALIA COOLER

- 90ml Dilmah Peach Tea
- 90ml Natural Ceylon Ginger Tea
- 400ml natural spring water
- 90ml apple juice
- 15ml grenadine syrup
- 4 demi tasse spoons raw sugar

Methods and Directions

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- To make the tea, brew 8g each of the teas in 400ml water for 3 minutes and strain. Stir.
- Mix apple juice, grenadine syrup, raw sugar and set aside.
- Mix the two Dilmah teas.
- Place everything in a cocktail shaker with about 8 cubes of ice. Shake using a cocktail shaker.
- Serve chilled in a champagne flute.

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