

## Cucumber Rocks mocktail



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- Sub Category Name  
Drink  
Mocktails/Iced Tea
- Recipe Source Name  
Real High Tea Web Site  
Dilmah Vivid Tea

### Ingredients

#### CUCUMBER ROCKS MOCKTAIL

- 6g Dilmah Vivid Springtime Oolong with Ginger Tea
- 5g Lemongrass
- 160g Cucumber
- 20g Fresh Ginger
- 3tsp Beerenberg honey
- 480ml water
- Lime to taste

### Methods and Directions

#### CUCUMBER ROCKS MOCKTAIL

##### Brewing the Tea

- Preheat a tea pot with boiling water and then empty. Measure 6g of tea and place in pot with 440ml of water boiled to 80C.
- Stir the tea well into the water and cover with a lid.
- Brew the tea for 2.5- 3 mins, stirring the leaves once again after 1.5 minutes (we are aiming for a strong brew as it will be used as a cocktail base).
- After brewing, stir your leaves one final time.



- Strain the tea leaves and leave to cool at room temperature. Do not place your brewed oolong into the fridge, as we wish to keep its transparent colour.

### **Cucumber and Ginger Juice**

- Blend your cucumber, ginger, lemon grass and honey with approximately 40ml of water until all ingredients have combined.
- Strain your mixture through a sieve.

### **Building your drink**

- In a mixing glass, combine 60ml room temperature Dilmah Vivid Springtime Oolong with Ginger with 40ml of cucumber and ginger juice. Add a squeeze of fresh lime to balance the flavour.
- Strain over ice ball and serve.

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