

## AFTER 3



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Wilai Tangpraser



Reinolf Moessl

A cold concoction of Dilmah's Springtime Chocolate Mint tea, lime, chocolate syrup and fresh mint served with a hint of white chocolate and chocolate crumble.

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



## Used Teas



Vivid Springtime  
Chocolate Mint

## Ingredients

### AFTER 3

- 90ml Brewed Springtime Chocolate Mint Tea



- 15ml Mint Syrup
- 15ml Chocolate Syrup
- 15ml Lime Juice
- 3pc Fresh Mint Leaves
- 100g White Chocolate, melted
- 50g Chocolate Crumble

## Methods and Directions

### AFTER 3

- To serve, first dip the rim of the glass into white chocolate coat with chocolate crumble and set aside.
- Then, pour the lime juice into the bottom of the glass.
- Using a cocktail spoon, add the chocolate syrup and then the mint syrup creating layers in the glass.
- Finally, place the brewed tea and fresh mint into a shaker with some cubed ice and shake well.
- Once chilled, strain and pour into the glass.

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