

GERI HALLIWELL



0 made it | 0 reviews



Michael Kitts



Max Rauch

A warm brew of Ran Watte Tea flavoured with oriental spices, rosemary, sage, lemon and agave syrup.

- Sub Category Name
Drink
Hot Tea
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Used Teas



Ran Watte

Ingredients

GERI HALLIWELL

- 6g Ran Watte Tea



- 60ml Lemon Juice, freshly squeezed
- 60ml Agave Syrup
- 80ml Spring Water
- 3pcs Cinnamon
- 5 Cardamoms
- 7 Cloves
- 3 Star Anise
- 2 slices Fresh Ginger
- 2pcs Sage
- 1 sprig Rosemary

Methods and Directions

GERI HALLIWELL

- Mix spring water, agave syrup and lemon juice and pour into a syphon. Separately mix all herbs and spices together. Bring syphon to a boil. Add tea and the herbs and spices. Brew to preferred strength. Serve hot in Arabic tea cups. Garnish with lemon slices and cloves.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 12/09/2025