

## SPRINGTIME OOLONG WITH GINGER & GENTLE MINTY GREEN TEA WITH YATA WATTE TEA SYRUP



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Springtime Oolong with Ginger Tea and Gentle Minty Green Tea served warm over a rhubarb, berry, honey and Yata Watte Tea syrup topped with a sugar sesame wafer.

- Sub Category Name  
Drink  
Mocktails/Iced Tea

- Recipe Source Name  
Dilmah Real High Tea Global Challenge 2015

### Ingredients

#### SPRINGTIME OOLONG WITH GINGER & GENTLE MINTY GREEN TEA WITH YATA WATTE TEA SYRUP

- 2 parts Springtime Oolong with Ginger Tea (brewed with fresh spring water at 85 degrees)
- 1 part Gentle Minty Green Tea (brewed with fresh spring water at 85 degrees)
- Rhubarb and Berries, as preferred
- 1tsp. Yata Watte Tea
- Honey, as needed
- Lemon Juice to taste
- Sugar Sesame Wafer\*

### Methods and Directions

## SPRINGTIME OOLONG WITH GINGER & GENTLE MINTY GREEN TEA WITH YATA WATTE TEA SYRUP

- Brew both Springtime Oolong with Ginger and Gentle Minty Green Tea together, according to your preference in strength.
- Simmer rhubarb, berries, honey and Yata Watte tea until syrupy, then strain and add lemon juice to taste.
- In a glass, pour the prepared rhubarb, berry, honey and Yata Watte tea syrup.
- Top the glass with the sugar sesame wafer and pour the prepared hot tea through the wafer.

\* Prepare the sugar sesame wafer by bringing sugar to soft ball consistency and adding the black and white sesame seeds. Pour over a baking sheet and allow to cool. Cut or break to the desired size to fit over your glass.

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