

ORGANIC SENCHA WITH SEAWEED AND CUCUMBER



0 made it | 0 reviews



Selvana Chelvanaigum



Ian Jones

Perfectly brewed Organic Sencha from Dilmah is cooled with water seeped in cucumber and seaweed, served deliciously chilled.

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

Ingredients

ORGANIC SENCHA WITH SEAWEED AND CUCUMBER

- Organic Sencha Tea, cold infused (for at least 20 minutes)
- Organic Sencha Tea, brewed hot
- Water seeped in Cucumber and Seaweed

Methods and Directions

ORGANIC SENCHA WITH SEAWEED AND CUCUMBER

- Prepare and brew a warm pot of organic Sencha with spring water heated to 80 degrees. Allow cooling and add water seeped in cucumber and seaweed. Make ice cubes from this brewed tea.
- To finish, place the ice cubes in a large cocktail glass and pour over the cold infused Organic Sencha.
- Garnish with lime and cucumber. Serve chilled.



ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 27/07/2025