

## FUSION



0 made it | 0 reviews



Ellen Dong



Kenny Chen

When Chinese classic dried fruits such as Longan, Hawthorn, and Wolfberry meet Dilmah's remarkable Ceylon Tea with Pomegranate & Mint touched with a dash of homemade vanilla syrup.

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



## Ingredients

### FUSION

- 1.5g Ceylon Tea with Pomegranate & Mint
- 0.3g dried Longan
- 0.5g dried Hawthorn
- 0.5g dried wolfberry
- 10ml Vanilla Sugar Syrup
- 120ml Water

## Methods and Directions

### FUSION

- Boil water in the boiler till it reaches boiling point. Pour Dilmah Ceylon Tea with Pomegranate



- & Mint into a teapot. Add the dried fruits into the tea. Add boiling water.
- Stir while water is being poured into the tea. Allow tea to brew for at least 4 minutes.
  - Stir again after the brewing has been done. Use a strainer to pour the tea into pre-heated cups.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From  
[teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 01/08/2025