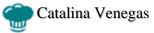
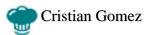


MINT, LEMON AND PAPAYA INFUSED ICED GREEN TEA









A refreshing iced green tea, flavoured with frozen papayas, lemon and fresh mint leaves.

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

Ingredients

MINT, LEMON AND PAPAYA INFUSED ICED GREEN TEA

- 300ml Spring Water
- 4.5g Gentle Minty Green Tea
- 1 Chilean Papaya
- Fresh Mint Leaves
- 1 stick Lemon Grass
- 1 Lemon
- 1 Tbsp. Powdered Sugar

Methods and Directions

MINT, LEMON AND PAPAYA INFUSED ICED GREEN TEA



- Boil water to 100°C.
- Pour freshly boiled water directly on to the tea and infuse with sliced papaya, mint leaves, crushed lemon grass and sliced lemon.
- Stir and steep for 4-5 minutes.
- Stir once more and strain the tea. Let cool. Sweeten with powdered sugar and serve chilled.

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