

DILMAH MEDA WATTE TEA MOCKTAIL





Ellen Dong



- Sub Category Name
 Drink
 Mocktails/Iced Tea
- Recipe Source Name Real High Tea 2014/15 Volume 1

0 made it | 0 reviews

Used Teas



Meda Watte

Ingredients



DILMAH MEDA WATTE TEA MOCKTAIL

- 55ml Dilmah Meda Watte Tea
- 2 basil leaves
- 15ml sugar syrup
- 1 dash lemon juice

Round Tea Ice Ball

• 80ml Dilmah Meda Watte Tea

Methods and Directions

DILMAH MEDA WATTE TEA MOCKTAIL

- Boil Aqua Panna water in the boiler till it reaches $70 80^{\circ}$ C.
- Place Dilmah Meda WatteTea in a tea pot.
- Add boiling water to the tea pot over the tea.
- Stir while water is being poured in the tea.
- Allow tea to brew for at least 5 minutes.
- Strain the tea to another tea pot and allow cooling.
- Take a Boston shaker and add basil leaves, sugar syrup and lemon juice to muddle.
- Add the Dilmah Meda WatteTea (cooled) to muddled mixture.
- Shake the drink well.
- Pour the mocktail into a glass over the round tea ice ball.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 13/09/2025

2/2