

t-DIGESTIVE



0 made it | 0 reviews



Camille Furminieux



Laurent Loudeac

Silver Jubilee Almond infused Ceylon Pekoe tea is brewed together with New Zealand Manuka honey and shaken with fresh lime and pineapple juice, Orgeat Syrup and Mandarin and Marzipan Pekoe Tea and saffron ice cubes.

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

Ingredients

t-DIGESTIVE

Ingredients for Orgeat Syrup

- 1kg Caster Sugar
- 90g Almond Powder
- 100g Whole Blanched Almond, crushed
- Orange Flower Water and Rose Water

Ingredients for The Mocktail

- 60ml Almond infused Ceylon Pekoe, brewed with New Zealand Manuka Honey
- 30ml Fresh Pineapple Juice
- 15ml Orgeat Syrup
- 10ml Fresh Lime Juice
- Silver Jubilee Mandarin and Marzipan Pekoe Tea and Terrezza Saffron Ice Cubes*



Methods and Directions

t-DIGESTIVE

Orgeat Syrup

- Put the sugar in a pan, add the almond powder and the whole almond and bring to a boil. Rest for 12 hours. The following day, filter your syrup and add a drop of Orange flower water and Rose water to it.

The Mocktail

- Into a shaker full of tea and saffron ice cubes, add the lime and pineapple juices, the Orgeat syrup and the infused Almond Pekoe Tea with Manuka honey. Shake well. Garnish the rim of a digestive glass with saffron infused sugar, add one cube of tea and saffron ice into it and strain the shaken contents into the glass. Serve chilled.

*** Infuse 6 spoons of Mandarin and Marzipan Tea in 700ml of water for 4mins. Strain into the ice tray and add 1 Terrezza saffron thread (100% New Zealand Saffron) to each ice cube. Let it set in the freezer for 8 hours.**

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 25/12/2025