



Italian Jasmine



0 made it | 0 reviews



Recipe by Neo Ng & Faustino Tabilas Jr of Grand Hyatt Macau

- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Real High Tea at Home Recipes

Used Teas



t-Series Green Tea
with Jasmine Flowers

Ingredients

Italian Jasmine

- 10g Dilmah Green Tea with Jasmine Flowers
- 1100ml Spring Hot Water (at 80°C)
- 50ml Honey
- 50ml Gin
- Topped with Moscato Wine



Methods and Directions

Italian Jasmine

- Fill teapot with hot water and infuse tea leaves for 2-3 minutes, add honey and stir.
- Strain into container and chill it.
- Put the ice and build ingredients.
- Pour the jasmine tea until $\frac{3}{4}$ of the glass.
- Top with Moscato wine.
- Garnish- blueberries, raspberries and lemon slice.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From
teainspired.com/dilmah-recipes 24/08/2025