Tea Time is a chance to slow down, pull back and appreciate our surroundings

- Letitia Baldrige -
Get crea-te-ve, celebrate the special women in your life with a gift of rejuvenation – pour her a soothing cup of Fragrant Jasmine Green Tea or a glass of Tea Inspired Champagne!

Make it extra special by pairing tea with a delicious creamy salad or her favourite dish - the opportunities to celebrate with tea are endless, so here are some of our tea inspired recipe suggestions we are certain she’ll find Delicious!

Checkout these and many more #teainspired recipes at www.teainspired.com
A DECLARATION OF JASMINE GREEN TEA CHAMPAGNE

A celebration of Fragrant Jasmine Tea combined with Champagne, orange juice and the versatility of tea.

Ingredients
- 120ml Champagne
- 30ml Fresh Orange Juice
- 10 ml Fragrant Jasmine Syrup* 
- 1 tbsp. Fragrant Jasmine Tea Foam**
- 2 tbsp. Fragrant Jasmine Leaf Powder

Method
1. Stir first 3 ingredients together.
2. When settled, pour into a Champagne flute.
3. Place the fragrant jasmine foam atop the beverage and sprinkle fragrant jasmine leaf powder on top.

* Brew 10ml Fragrant Jasmine Tea, 300g White Sugar and 5ml Fresh Lemon Juice in 250ml Spring Water (60°C Temperature) for 15 - 20 minutes.

** Whisk together 10ml Fragrant Jasmine Tea, 5ml Fresh Lemon Juice and 5g Proepspuma (Cold) together.

JASMINE BATRISYIA – SUMMER MOCKTAIL

Ingredients
- 10ml honey
- 1 stick of lemongrass, chopped
- 200g local fresh pomelo
- 60ml Dilmah Green Tea with Jasmine Flowers (brewed as per pack instructions)

Method
Shake and double strain into a glass.
Write to us on hospitality@dilmahtea.com if you would like to know more about more tea inspired recipes