

Tea Mixology Unleashed

RECIPE



Each month, we highlight a tea-infused mocktail, showcasing how Dilmah's premium blends can be transformed into exquisite drinks that refresh and delight. This feature aims to inspire tea lovers and mixologists alike, proving that tea can be as versatile in a glass as it is in a teacup.

Tea is no longer just a comforting hot beverage; it has become a key ingredient in creative mixology, offering a depth of flavour that elevates drinks to new heights. Whether infused into syrups, blended with fruit or chilled for refreshing iced beverages, tea adds complexity and sophistication to your drinks.

This month's featured recipe, **Oasis (Minty Mango)**, is a vibrant and refreshing mocktail that perfectly balances tropical sweetness with cooling mint and floral undertones. The combination of mango, rose syrup and Moroccan mint green tea results in a drink that is both aromatic and revitalising - ideal for warm days or an elegant afternoon tea experience.

To prepare, brew and chill the Moroccan mint green tea. Fill a glass with ice cubes, then pour in the mango mix, rose syrup and chilled tea. Stir well to blend the flavours, then garnish with a fresh slice of mango and sprigs of mint for an elegant finish. A true celebration of tea's versatility.

RECIPE:



- 25ml Giffard Fruit for Mix Mango
- 30ml Giffard Rose Syrup
- 125ml Green Tea Moroccan Mint
- Ice Cubes
- Garnish: Mango Slice & Mint Sprigs



Business Networking Lunch

Bahrain India Society hosted a networking lunch with guest speaker Dr. Aseel Zimmo at InterContinental Bahrain.

