
BLACKBERRY TEA PUNCH



With Alcohol



Cold



recipe.shot



INGREDIENTS

- Serves 4:
- 18cl London dry gin
- 10cl Blackberry 1883 syrup
- 5cl lemon juice
- 5cl lime juice
- 18cl jasmine white tea
- 8 dashes cardamom bitters

Serving punches has become far more widespread in Anglo-Saxon countries. Here's a good way to make Britain's national drink a bit more fun.

INSTRUCTIONS

For 4 people, in a tea maker (at least 1L) filled with ice.

First, prepare the white tea, infusing the equivalent of one bag (2-3g) in 20cl of simmering water until the required strength is obtained (be careful not to infuse for too long, or the tea will taste too bitter) and leave to cool. Pour all the products into the tea maker, add ice, and stir to chill and obtain an even consistency. Serve in chilled cups with dehydrated lemon slices and blackberries.

ASSOCIATED SYRUP



BLACKBERRY 1883