TAYLOR & COLLEDGE

Lemon Vanilla Ice Tea



Preparation: 30 mins
Portions: 4-4 Portions

Ingredients

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500 ml Black tea
80 ml Lemon Juice
1 tsp Taylor & Colledge Vanilla Bean Extract
15 g Caster Sugar to taste/as needed
150 g Ice as needed
4 Lemon slices
leaf Mint Leaves

Preparation

1. Boil 500 ml of water and add the black tea bags. Allow the tea to steep for about 5 minutes to extract a nice and rich flavour. Remove the tea bags and let the tea cool to room temperature.
2. Add the lemon juice to the cooled tea for a refreshing citrus flavour.
3. Stir in the sugar and Taylor & Colledge Vanilla Bean Extract into the lemon tea mixture to balance the tanginess with sweetness and a hint of vanilla flair.
4. Refrigerate the mixture until cold. Fill glasses with ice cubes and pour the chilled Lemon Vanilla Ice Tea over the ice. Garnish each glass with a slice of lemon and a mint sprig for a fresh finish.