

Less than 30 minutes (+ chilling time)

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Tea syrup

Ingredients:

- 1 cup (250ml) each sugar and water
- Tea bags (see below for each cocktail)

Hot chai latte dessert cocktail

Serves 1

Ingredients:

- Tea syrup ingredients
- 6 PnP vanilla chai tea bags
- 1 tot (25ml) brandy
- 2-3 tots (50-75 ml) water
- 1 cup (250ml) cream
- 2 sachets (10g each) PnP instant chai powder
- Whole star anise and cinnamon sticks, for serving

Method:

1. Combine tea syrup ingredients tea bags in a saucepan.
2. Bring to a simmer over medium heat, stirring until the sugar dissolves.
3. Set aside to infuse for about 20 minutes.
4. Strain and allow to cool completely.
5. Combine about 2 tots (50ml) cooled syrup, brandy and water in a wide-brimmed glass.
6. Whisk cream and instant powder to soft-peak stage.
7. Serve the cocktail topped with 3 Tbsp 945ml0 of the cream mixture and garnish with whole spices.

Earl Grey and citrus twist

Ingredients:

- Tea syrup ingredients
- 4 Earl Grey tea bags
- ½ cup (125ml) grapefruit juice
- 1 tot (25ml) each triple sec and vodka
- Few splashes bitters
- Orange peel, for serving

Method:

1. Combine tea syrup ingredients and tea bags in a saucepan.
2. Bring to a simmer over medium heat, stirring until sugar has dissolved.
3. Set aside to infuse for about 20 minutes.
4. Strain and allow to cool completely.
5. Combine 3 tots (75ml) cooled syrup, triple sec, vodka and bitters in a martini glass.
6. Serve garnished with orange peel.

Rooibos and rosé fizz

Serves 1

Ingredients:

- Tea syrup ingredients
- 4 rooibos tea bags
- Sparkling rosé
- Edible flowers or rose petals, for serving

Method:

1. Combine tea syrup ingredients and tea bags in a saucepan.
2. Bring to a simmer over medium heat, stirring until sugar has dissolved.
3. Set aside to infuse for about 20 minutes.
4. Strain and allow to cool completely.
5. Add 1½ tots (25-37ml) cooled syrup to a champagne glass.
6. Top up with sparkling wine and garnish with edible flowers or rose petals if using.

Green tea and whisky sour

Serves 1

Ingredients:

- Tea syrup ingredients
- 2 green tea bags
- 2 strips lemon peel
- 1 tot (25ml) each whisky and lemon juice
- Ice
- 2 Tbsp (30ml) egg whites
- Lemon slices and mint, for serving

Method:

1. Combine tea syrup ingredients, tea bags and lemon strips in a saucepan.
2. Bring to a simmer over medium heat, stirring until sugar dissolves.
3. Set aside to infuse for about 20 minutes.
4. Strain and allow to cool completely.
5. Combine 2 tots (50ml) cooled syrup and whisky in a cocktail shaker.
6. Shake well for about 30 seconds.
7. Fill shaker with ice and egg whites and shake for another minute.
8. Serve as is or over ice, garnished with lemon and mint sprigs.