

ICED GREEN TEA WITH GINGER, MINT & LEMON



THAT'S WHAT IT TAKES FOR 1 LITER:

1 liter water

4 tsp. Gottlieber Green Tea «Buddha`s Darling»

2-3 tbsp. sugar

3 lemons

1 ginger tuber

1/2 bunch fresh mint

approx. 15 ice cubes

PREPARATION:

Heat 2 dl water (ideal temperature: 75 degrees Celsius). Add the tea in a tea infuser / strainer and leave to brew for max. 3 minutes so that it does not become bitter. Meanwhile prepare a jug with the ice cubes, halve two lemons and cut approx. 15 - 20 ginger pieces of 5 mm each.

As soon as the tea is ready, stir in the sugar until it dissolves. Then pour the whole thing over the ice cubes. Add the ginger pieces and then fill up with 8 dl of cold water. Squeeze the lemons by hand directly over the jug and stir well.

Finally add the fresh mint (we recommend Moroccan mint). Cut the last lemon into slices and add to the iced tea. Serve with a colored straw.

COCKTAIL-VARIANT WITH ALCOHOL FOR 2.5 dl:

Put 3 ice cubes in a glass or a tin cup. Add 1.5 dl iced tea, 1 dl ginger beer (e.g. Fever-Tree) and fill up with 4cl gin (e.g. Draft Brothers from Winterthur). Serve with a colored straw.