



JAFFA SEEDLESS LEMON FRUIT TEA

Makes

12

Time

15
minutes

Level

Simple

Kcal

25
per portion

Our step-by-step guide

Step 1

Rinse the mint and basil leaves under cold water. Pat dry with a paper towel.

Step 2

Slice the Jaffa Seedless Lemon into thin slices.

Step 3

In a large pot, bring the water to a boil. Once the water reaches a boil, remove from heat.

Step 4

Immediately add the mint leaves, basil leaves, and lemon slices to the hot water. Stir gently to combine. You can also do this in a large teapot with a strainer.

Step 5

Cover and let the mixture steep for about 10-15 minutes. The longer it steeps, the stronger the flavour will be.

Step 6

After steeping, add the berries to the tea, and allow to infuse for another 5 minutes.

Step 7

Taste the tea and add honey if a sweeter drink is preferred. Stir well - the colour will change to red or orange as you stir.

Step 8

Strain the tea into a pitcher or directly into glasses. You can serve it warm or let it cool down at room temperature and then refrigerate to serve chilled.

Step 8

Enjoy!

You will need

- 1 x Jaffa Seedless Lemon, thinly sliced
- 450ml of Water
- 50g Fresh or frozen berries
- 10g Fresh Mint Leaves
- 10g Fresh Basil Leaves
- Honey, to taste

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