

FRUITY • REFRESHING • PERFECTLY CHILLED

Raspberry Iced Tea

A REFRESHING SUMMER FAVOURITE
MADE WITH REAL FRUIT

*A beautifully fruity iced tea
made with juicy raspberries,
bright lemon and a touch
of honey. Perfect for
sunny days and sharing
with friends.*



From my
kitchen to yours

This raspberry
iced tea is light,
refreshing and
naturally sweet.
A delicious way to
relax and make
the most of
summer.



INGREDIENTS

MAKES 6 SERVINGS

- 4 black tea bags (or 4 teaspoons loose leaf black tea)
- 1 cup fresh raspberries (plus extra for garnish)
- 3 tablespoons honey (or to taste)
- 2 tablespoons fresh lemon juice
- 4 cups cold water
- Ice cubes
- Lemon slices, to garnish
- Fresh mint leaves, to garnish (optional)



METHOD

- 1 BREW THE TEA**
Boil 4 cups of water and pour over the tea bags in a heatproof jug. Steep for 5–7 minutes.
- 2 PREPARE THE RASPBERRIES**
In a small bowl, gently mash the raspberries with the back of a spoon to release their juices.
- 3 STRAIN**
Strain the raspberry mixture through a fine sieve into the brewed tea, pressing gently to extract the juice.
- 4 SWEETEN & FLAVOUR**
Stir in the honey and lemon juice until the honey has dissolved completely.
- 5 CHILL**
Add the cold water and stir well. Refrigerate for at least 1 hour until chilled.
- 6 SERVE**
Fill glasses with ice and pour over the raspberry iced tea. Garnish with fresh raspberries, lemon slices and mint leaves if you like. Enjoy!



TIPS & IDEAS

- Use loose leaf tea for a richer flavour.
- Adjust the honey to suit your sweetness preference.
- Make ahead and store in the fridge for up to 3 days.
- For a sparkling twist, top with sparkling water before serving.
- Freeze raspberries in ice cubes for a pretty garnish that won't water it down!



PERFECT FOR

- Warm summer days
- Picnics & BBQs
- Garden parties
- Relaxing afternoons