



## Amazing summer mocktails with Jasmine green tea

With summer knocking at our doorsteps, you can find supermarket aisles flooding with the freshest produce just begging to be infused into your artisanal, thirst-quenching cocktails. Not an alcohol drinker, don't fret it! There is no reason to be missing out on the party too. Too many a time, the drinks stand catered for those who choose to abstain from alcohol are deary and repetitive. Why make the same mistakes? Today, we'll share some amazingly refreshing summer sippers recipes that will delight the fussiest guests, converting even the alcohol lovers to visit the non-alcohol drinks stand!

## Sparkling Jasmine tea mocktail



This sparkling mocktail is a combination of sweetness and freshness—A good tea base is essential for all tea mocktails.

### What you'll need:

- 2 tsp **Jasmine Envy** tea leaves
- 1 tbsp of golden syrup
- 1 cup of ice
- A splash of sparkling tonic water
- Herbs (optional)

Add **Jasmine Envy** tea leaves into a cup of cold water. Allow it to steep for a few hours. Once it has reached the desired strength, strain the tea leaves. Fill shaker with tea, golden syrup and ice before shaking to mix the ingredients. Transfer liquid into a tall glass and finish it off with a splash of bubbly tonic water and garnish with some herbs.

This delicious mocktail is perfect to beat the heat in summer. Cool, refreshing and lightly sweetened, this bubbly concoction will win the taste buds of every guest!

## Jasmine-mint-lemon iced tea mocktail



### What you'll need:

- 3-4 tps **Jasmine Envy** tea leaves
- Handful of mint leaves
- ½ cup fresh lemon juice
- 2 tbsps honey
- 4 cups hot water
- 4 cups cold water
- Sparkling or soda water
- Ice cubes (optional)
- Lemon slices (optional)

Steep **Jasmine Envy** tea leaves in hot water. Once the tea has reached your desired strength, strain and remove tea leaves. You may keep the tea leaves for a second infusion. Stir in lemon juice and honey till well-dissolved. Transfer mixture into a large pitcher. Add in cold water, ice cubes and mint leaves. Top up with a splash of sparkling or soda water for that extra zing! Garnish with lemon slices and more mint leaves. Now you're ready to hit the party!