

# NATIVE & Delishful Foods

experience australia on your taste buds

## **Aussie Outback Citrus Splash Iced Tea**



### **ICED TEA WITH NATIVE KAKADU PLUM & FINGER LIME**

Time: Prep Time: 30 mins. - Cooling Time: up to 2 hrs. - Serves: 6 -8

#### **Ingredients:**

- 2 litres water
- Pinch of baking soda
- 4 tbsp loose leaf black tea or 8 tea bags
- 3/4 cup honey or raw sugar
- 2 tbsp [Kakadu Plum Powder](#)
- 1 tbsp [Finger Lime Powder](#)
- Juice of 1 lemon
- Juice of 1 lime
- **To serve:**
- 1 lemon, cut into thin slices
- 1 lime, cut into thin slices
- Mint leaves
- Ice Cubes

G'day, tea enthusiasts! Get ready to taste the Aussie wilderness in a glass with our Vitamin C Boosting Iced Tea featuring the mighty Kakadu Plum and zesty Finger Lime. It's not just a drink; it's a sip of sunshine that'll knock the socks off your taste buds and give winter sniffles a run for their money.

#### **Method:**

- Throw 2 litres of water on the boil in a ripper-sized saucepan. Once it's singing, add a pinch of baking soda for that extra Aussie fizz.
- Pop your loose leaf tea in a strainer or, if you're using tea bags, toss 'em in. Let it steep like a true Aussie, covered, for about half an hour.

- *Time to unleash the flavour! Take out the tea strainer or bags, then add honey Kakadu Plum Freeze Dried Powder, and Finger Lime Freeze Dried Powder. Give it a good whisk until everything's mates.*
- *Stir in lemon and lime juice, then let it cool its heels in the fridge for about an hour.*
- *Pour that liquid gold into a big jug, ready to serve.*

**To Serve:**

- *Throw a handful of ice cubes in each glass and pour over the iced tea. Throw in lemon and lime slices, crown it with fresh mint leaves, and you're good to go!*

**Tips:**

- *Keep leftover iced tea in the fridge or turn it into icy blocks for round two.*
- *If you're after a caffeine-free version, try decaf black tea, rooibos tea, or a citrus herbal brew.*

*Cheers to a true-blue Aussie iced tea experience! 🌞🍹*