

Passionfruit Iced Tea



Serves 4



20 minutes + Chilling time



Summer



Passionfruit



INGREDIENTS:

- 3 black tea bags
- 4 cups water
- ½ cup passionfruit juice
- Ice, as desired
- Optional: 2 tablespoons sugar

METHOD:

1. Heat the water until it starts to bubble.
2. Put the tea bags in the hot water. Leave them in for 5 minutes. Take the tea bags out.
3. If you like sweet tea, add the sugar now while the tea is hot. Stir until the sugar dissolves.
4. Add the remaining water to the tea.
5. Add the passionfruit juice and stir to mix well.
6. Put the tea in the fridge for at least 1 hour until it is cold.
7. Fill a glass or jug with ice. Pour the cold tea over the ice.
8. You can add extra passionfruit on top if you like.

TIPS:

- You can use green tea instead of black tea. If you use green tea, keep it for 3 minutes.
- Loose-leaf tea can also be used in place of tea bag - one bag is roughly equal to 1 teaspoon of loose tea, so you'll need about 3 teaspoons for this recipe. If using loose tea, be sure to strain it with a fine sieve.
- If you make the tea ahead of time, add the ice just before serving. This stops the tea from becoming watered down.

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