

Virgin Island Iced Tea

Total time **55 mins** 10 mins preparation time **45 mins** cooling time

INGREDIENTS

4 portion(s)

	peel of 1 lemon
2 cm	ginger piece
1 tsp	loose Earl Grey tea
200 ml	boiling water
1 tbsp	honey
1 tsp	Kikkoman Naturally Brewed Less Salt Soy Sauce

To serve:

125 ml	ginger beer
1	lemon
	juice of 1 lemon
	ice cubes

PREPARATION

Step 1

Peel lemon with a vegetable peeler, squeeze the juice. Slice ginger thinly.

Step 2

Bring water to a boil. Add earl grey tea, ginger and lemon into a tea pot or cafetiere. Pour boiling water into the pot, add honey and Kikkoman Less Salt soy sauce. Steep for a few minutes.

Refrigerate until cold.

Step 3

For serving, slice one lemon. Peel the other one and juice it. Prepare glasses with ice cubes, lemon peel and juice. Fill with cold iced tea, pour ginger beer. Serve immediately.