

A yellow rectangular box with a dashed border contains the title text. Several white daisy flowers with yellow centers are scattered around the box, some partially overlapping it.

Earl Grey and Blackberry Iced Tea



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Time: 15 minutes to prepare, and at least 2 hours for freezing

Makes iced tea for 5 people

Ingredients

- 1 punnet fresh blackberries (about 150g)
- 50g of caster sugar, or more to taste
- 8 earl grey tea bags
- 1 litre water
- 5 cups ice
- A 300ml pot of double cream (optional)



Method

- 1 A couple of hours before you are serving your tea place half of the blackberries in a single layer on baking sheet, cover with foil or cling film and freeze.
- 2 In a large saucepan bring the water to a boil.
- 3 Place remaining blackberries in a large bowl with the sugar. Crush them with the back of a fork until broken up slightly.
- 4 Add the tea bags to the crushed blackberry mixture.
- 5 Pour the hot water over mixture and wait five minutes.
- 6 Place the ice in a large serving jug and strain the tea mixture through a sieve into the jug.
- 7 The ice will melt and immediately cool the tea, have a taste and add more sugar if you like.
- 8 Add frozen blackberries before serving to keep the tea cold, but not watered down.
- 9 Add a splash of double cream to each glass if you fancy.