

# Lemon Tea with Chilli Pineapple

Refreshing, tangy, sweet and a little spicy – a union of flavours to go with Manel’s delicious Malaysian-Indian Feast. This citrus brewed tea can be served warm or cold, and is intended to be enjoyed throughout the meal. The pineapple makes for a fun and zesty add-on.

-  10 minutes
-  Difficulty level: 1/5
-  6 people
-  Vegan friendly



## Ingredients

- 2 ½ Tbsp. black loose leaf tea
- 1.25l water
- 5 lemons, quartered
- 2 ½ Tbsp. white sugar

### *Pineapple*

- 1 pineapple, peeled, halved and cut into 1cm slices
- White sugar
- Salt
- Chilli powder

## Method

### **For the tea:**

1. In a pot, bring all the water to the boil. Remove from heat and add the tea leaves, sugar and lemon.
2. Allow to infuse for 3-5 minutes.
3. Strain through a sieve and your tea is now ready to serve.

### **For the pineapple:**

1. Arrange pineapple slices on a plate. Sprinkle a little sugar, salt and chilli over each slice.