



SILK ROAD

CHERRY BLOSSOM
GLACIAL MELT RECIPE

FEATURING JAPANESE SOUR CHERRY TEA



**CHERRY BLOSSOM
GLACIAL MELT**

JAPANESE SOUR
CHERRY TEA

**1 tsp. Japanese Sour
Cherry loose tea**

½ cup hot water

**2 scoops vanilla or
chocolate ice cream**

**maraschino cherry
(for garnish)**

optional:
Japanese plum wine

1624 Government St.,
Victoria Chinatown.
Visit www.silkroadtea.com
for more tea recipes.
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Glacial melts are a simple, yet fabulous, dessert idea. Serve as a decadent after-dinner dessert with liqueur; or as an instant treat for kids.

Bring ½ cup water to just before the boil begins. Pour over 1 tsp. Silk Road Japanese Sour Cherry loose tea. Steep for 1–3 minutes, and then strain.

Place 2 scoops of vanilla or chocolate ice cream in a heatproof bowl or sundae dish.

Pour tea over ice cream. Garnish with a maraschino cherry. Serve immediately.

optional: Add a splash of Japanese plum wine.