



T2 Marmalade Melbourne Mule

INGREDIENTS

- 2 tsp soft brown sugar
- 1 tsp orange marmalade
- 4 tsp or 4 teabags T2 Melbourne Breakfast Tea
- 150 mL boiling water
- 30 mL good quality Scotch Whisky
- Ice
- Soda water
- Slice of rind from an orange
- Pinch of nutmeg

DIRECTIONS

1. In a heatproof jug, add the brown sugar, marmalade and Melbourne Breakfast. Add boiling water to the mixture and steep for 3 to 4 minutes.
2. While the mixture is steeping, fill a highball glass with ice and add Scotch Whisky (Scotch is recommended for this as it has more peaty, deep flavours than Irish Whisky).
3. Using a fine sieve, strain the tea mixture into your highball glass until it's just over half full. Top with soda water, a twist of orange peel and a sprinkle of nutmeg.