

THE SPICE & TEA EXCHANGE®

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SPICE & TEA MIXOLOGY

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COCKTAILS • LATTES • SMOOTHIES





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*Tea and botanicals contribute flavor, depth, complexity – even wellness benefits – to every liquid concoction to which it’s added. Tremendously versatile, tea pairs beautifully with a wide range of fruits, herbs, juices, and spirits, making the world of delicious possibilities limitless. We hope this collection of recipes inspires your inner barista or mixologist.*

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## COLD BREW TEA

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### *What is it?*

The process of cold-brewing **steeps tea leaves slowly**, using time rather than temperature to release flavors and other compounds gently. This results in a smooth body and reduced bitterness. Not only is cold brew tea easy to prepare, it can be considered a more fool-proof method for brewing delicious and refreshing tea, as the need for precise water temperature and exact steep time is eliminated. Plus, **any type of tea can be cold-brewed!**

### *Why do it?*

Cold-brewed tea produces **softer, more subtle flavors** than tea steeped with hot water. Heat is responsible for releasing the tannins in tea leaves that cause astringency and bitterness if tea is overdosed or over-steeped. Without it, more rounded flavor and ultra-smooth texture prevail.



## COLD BREW TEA

### *Let's Cold Brew!*

In general, most cold brew teas are ready to drink after **3 to 4 hours of steeping in the refrigerator**. Some Japanese green teas require even shorter infusions, while some herbal teas (with larger sized botanicals like fruits and whole spices) will benefit from significantly more time - upwards of 10 to 12 hours. Feel free to experiment with the tea and steep time to find your desired brew strength. Follow this general ratio:

2 to 3 Tablespoons of loose leaf tea per quart (32 ounces) of water

- Add tea leaves to pitcher or brewing vessel of choice.
- Fill with cool or room temperature water and cover.  
(see *Pro Tip*, below)
- Refrigerate 3 to 4 hours, to start. Taste; steep longer, if desired.
- Remove from refrigerator and separate tea leaves from infusion by straining into a new vessel (or remove filter). Discard tea leaves.
- Serve with or without ice.
- Store covered in refrigerator for up to 48 hours, for best flavor.

### *Pro Tip*

Before filling vessel with cool water, we recommend adding a small amount of hot water – just enough to cover the tea leaves – then proceed with cool or room temperature water. This step helps “wake up” the tea, preparing it for extraction. Plus, the hot water kills any natural bacteria that may be present in unprocessed teas.





## **MATCHA LATTE**

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*When sweetening your matcha latte, customize with a flavored sugar or sugar alternative like monk fruit sweetener and honey. Some of our favorites include: Rose, Cinnamon, and Vanilla Turbinado sugars, Golden Monk Fruit sweetener, and Orange Blossom, Lemon, and Himalayan Salted honeys.*



# MATCHA LATTE

## *Hot Latte*

8 oz	milk of choice
1 tsp	sweetener,* <i>optional</i>
1 tsp	<b>Matcha<sup>^</sup></b>
2 oz	hot water at 175°F

Prepare milk.

To a small saucepot (6-inch) add milk and sweetener (if using). Stir frequently over low-medium heat to gently warm mixture. Do not allow to simmer or boil. Frequent stirring will prevent milk solids from settling and burning on bottom of pot. When heated, aerate mixture with the Milk Frother to desired volume.

Prepare matcha.

Heat water in a kettle to 175°F. Portion heated water and matcha in a large mug. Whip until frothy using a Milk Frother or matcha whisk. Add frothed milk and stir.

## *Iced Latte*

6 oz	milk of choice
2 tsp	sweetener,* <i>optional</i>
1 cup +/-	ice
3 oz	cold water
1½ tsp	<b>Matcha<sup>^</sup></b>

Prepare milk.

To a 16-ounce glass add milk and sweetener (if using). Using a Milk Frother, combine and aerate. (Alternately, shake vigorously in a cocktail shaker or sealed Mason jar, then transfer to a 16-ounce glass.) Add ice.

Prepare matcha.

In a small glass or resealable jar (like an 8-ounce Mason jar), add cold water then matcha. Combine using a Milk Frother (or seal jar and shake vigorously for 15 seconds.) Add prepared matcha to iced milk. To achieve a layered effect, slowly pour matcha directly onto the ice cubes (rather than in the milk). Stir before drinking.





## **ROSE BEETROOT LATTE**

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*Brimming with sweet and gentle aromatics from rose, cardamom, and vanilla – plus black tea – which provides a touch of welcomed tannic structure to give this pink pick-me-up perfect balance. Enjoy warm or chilled, nothing beets ;-)* this dreamy latte when you crave something soft and luxurious.



## ROSE BEETROOT LATTE

8 oz	milk
1 tsp	<b>International Breakfast black tea<sup>^</sup></b>
3 ea	<b>Cardamom Pod - Green<sup>^</sup></b>
1 Tbsp	<b>Rose Sugar<sup>^</sup></b>
1 tsp	<b>Organic Beetroot Powder<sup>^</sup></b>
1/8 tsp	<b>Pure Vanilla Extract<sup>^</sup></b>
pinch	kosher salt

To a small saucepot (6-inch) add milk, tea, cardamom, and sugar. Stir frequently over medium-low heat to gently warm mixture. Do not allow to simmer or boil. Frequent stirring will prevent milk solids from settling and burning on bottom of pot.

When mixture is warm, turn off heat and cover. Steep for 3 minutes. Uncover and strain infusion into a 16-ounce glass container\* (*see note*). Discard tea leaves and cardamom. Add beetroot powder, vanilla, and salt; aerate mixture to desired volume with a milk frother. Transfer to a mug and enjoy warm.

To serve cold, refrigerate until chilled. Aerate with a milk frother, if desired. Pour over ice, or – enjoy without ice as a chilled milk tea (*recommended*).

*\*Whether serving warm or chilled, you'll want to strain the infusion into a vessel with a capacity double of what the beverage yields – this way there will be room for the mixture volume to “grow” when aerating with a milk frother or if adding ice cubes. Something with a pour spout – like a Pyrex liquid measuring cup – is ideal because it makes for easy portioning into a serving cup.*

Yields 8 ounces







## **TURMERIC SUNRISE**

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*This drink has good looks and great taste, but don't let it fool you – it's a cinch to prepare. With a blend of fresh juice, beetroot powder, and brewed herbal tea (that can be made ahead!), you'll want to reap the flavor and wellness benefits of this refreshing elixir daily.*



# TURMERIC SUNRISE

1 Tbsp	<b>Ginger Turmeric herbal tea</b> <sup>^</sup>
8 oz	water at 200°F
½ tsp	<b>Beetroot Powder</b> <sup>^</sup>
2 oz	mango nectar
2 oz	orange juice
½ tsp	lemon juice

Combine herbal tea and hot water; steep 5 to 6 minutes. Strain fully and refrigerate to chill.

In a 16-ounce glass, add mango nectar, orange juice, and lemon juice; stir to combine.

Fill glass 75% full with ice.

Portion 4 ounces chilled tea into a small mason jar; add beetroot powder; secure lid and shake vigorously until fully incorporated. Pour slowly over ice cubes and juice blend to create a layered effect.







## WELLNESS SMOOTHIES

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*These quick and easy smoothies are packed with energizing superfood ingredients to keep you feeling full and focused on your wellness goals. All are sweetened with monk fruit, the all-natural sweetener that looks and tastes just like sugar – but is net-carb-free and calorie-free. Cheers to your health!*



## WELLNESS SMOOTHIES

For each variety: add ingredients to a blender. Blend on high speed (or smoothie setting) for 30 to 45 seconds until very smooth.

### BANACOCOMACALACA

3 oz	frozen banana slices
6 oz	coconut milk, <i>or choice of non-dairy milk</i>
1 Tbsp	<b>Peruvian Maca Powder</b> <sup>^</sup>
2 tsp	<b>Salted Caramel Monk Fruit Sweetener</b> <sup>^</sup>
2 tsp	<b>Cocoa - Dutched</b> <sup>^</sup>
¼ tsp	<b>Pure Vanilla Extract</b> <sup>^</sup>
2 tsp	almond butter
5 ea	ice cubes

Yields 10 ounces

### DROP THE BEET

8 oz	frozen cherries
4 tsp	fresh lime juice
4 tsp	<b>Golden Monk Fruit Sweetener</b> <sup>^</sup>
1 tsp	<b>Beetroot Powder</b> <sup>^</sup>
4 oz	coconut water
4 oz	cran-raspberry juice, <i>or juice of choice</i>

Yields 14 ounces

### MANGO TURMERIC LASSI

6 oz	plain Greek yogurt
4 oz	frozen mango chunks
6 oz	<b>Ginger Turmeric herbal tea</b> <sup>^</sup> , brewed and chilled
½ tsp	<b>Pure Vanilla Extract</b> <sup>^</sup>
2 Tbsp	<b>Golden Monk Fruit Sweetener</b> <sup>^</sup>
¼ tsp	<b>Turmeric</b> <sup>^</sup> , <i>optional</i>
pinch	black pepper, <i>optional</i>

Yields 14 ounces





## **SUNNYSIDE SANGRIA**

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*While the red wine version may be more common, you can't beat the lighter, crisp refreshment of a white wine sangria, especially in the summer months. This rendition builds flavor on top of flavor, with tea-infused wine and a quick homemade syrup. Don't worry, the active prep time is minimal, the results are delicious, and it can all be made ahead of time.*



# SUNNYSIDE SANGRIA

## *Tea-Infused Wine*

750 ml      pinot grigio white wine  
4 oz        **Green Tropical green tea**<sup>^</sup>

## *Pineapple-Mint Syrup*

3 oz        **Pineapple Sugar**<sup>^</sup>  
1 Tbsp     **Peppermint Leaf**<sup>^</sup>  
4 oz        water at 200°F

## *Remaining Ingredients*

1 ea        lemon, sliced thin & halved  
2 ea        ripe peaches, pitted & sliced\*  
1 quarter   ripe pineapple, cored & sliced\*  
16 oz      pineapple juice  
4 oz        brandy

## *To Serve*

16 oz (+/-)   club soda or Prosecco  
optional      fresh herb garnish (*mint, thyme, or rosemary*)

*\*frozen peach slices and pineapple chunks can be substituted (8 to 10 ounces of each)*

Combine wine and tea in a 32-ounce mason jar; seal and refrigerate for a minimum of 6 hours and up to 24 hours. In the meantime, prepare the pineapple-mint syrup.

Add pineapple sugar and peppermint to a 16-ounce mason jar; add 4 ounces 200°F water. Stir until sugar fully dissolves and steep for 6 minutes. Strain and discard tea leaves; allow syrup to cool slightly.

While syrup cools, combine remaining ingredients. In a half-gallon pitcher, add fruit, pineapple juice, and brandy; stir in pineapple-mint syrup. Refrigerate until tea-infused wine is ready.

Strain tea leaves from wine and discard. Add tea-infused wine to fruit and brandy mixture; stir to combine. Refrigerate until ready to serve. *Can be prepared up to two days ahead.*

To serve, spoon some soaked fruit in a serving glass; fill  $\frac{3}{4}$ -full with sangria.

Top with club soda or Prosecco. Garnish with fresh herb sprig, if desired.

*Leftover syrup can be refrigerated in a tightly sealed container for two weeks.*

Approximate Yield: 8, 8-ounce servings.





## **AMARETTO CITRON SIPPER**

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*This bright concoction of rum, amaretto, and orange juice combines the smooth flavors of a Mai Tai with the relaxed sophistication of a sipping cocktail. While the star of this simple beverage is dark rum (infused with Blood Orange Smoothie herbal tea), it's the few drops of salt water that is the unsung hero – a dash or two really unites and brightens flavors.*



## AMARETTO CITRON SIPPER

1½ oz	tea-infused rum
¾ oz	amaretto
¾ oz	fresh-squeezed orange juice
¼ tsp	salt water ( <i>see note</i> )
garnish	orange peel

Add rum, amaretto, orange juice, and salt water to rocks glass.

Fill glass with large ice cubes; stir to combine and chill.

Express the oil of an orange peel over the glass, then insert.

### *Tea-Infused Rum*

2 Tbsp	<b>Blood Orange Smoothie herbal tea<sup>^</sup></b>
4 oz	dark rum

Combine ingredients; infuse at room temperature for 2 to 4 hours. Strain.

*Salt water: in a dasher bottle or small resealable jar combine 3 ounces hot water and 4 to 5 pinches of kosher salt. Shake well until dissolved. Adding a dash or two to your cocktail will really brighten and unite flavors.*







## CHILI MANGO POPTAIL

*How do you fill an already delicious beverage with more fun and flavor? First, infuse the tequila with herbal tea. Second, swap the ice for a popsicle. But these aren't just any ol' frozen treats – they're little, hand-held cocktails that keep your drink chilled without watering it down. It's like getting two margaritas in one.*



## CHILI MANGO POPTAIL

### *Tea-Infused Tequila*

1 oz	<b>Bonita Peach Rooibos herbal tea</b> <sup>^</sup>
12 oz	silver tequila

Combine tea and tequila in a glass jar. Cover and steep at room temperature for 2 hours minimum. Strain fully and discard tea solids. Cover and store in refrigerator when not in use.

### *Chili Mango Popsicles (makes 6 popsicles)*

2 cups	frozen mango chunks (10 oz)
8 oz	mango juice or nectar
2 oz	fresh lime juice
1½ oz	tea-infused tequila
¼ cup	<b>Mango Habanero Sugar</b> <sup>^</sup>

Add all ingredients to a blender; blend on high speed until smooth, about 45 to 60 seconds. (If mixture is too chunky to purée smoothly, add water or juice, one Tablespoon at a time, until it comes together.) Portion into popsicle molds and freeze until solid, 6 hours minimum.

### *Chili Mango Cocktail (makes 2 drinks)*

4 oz	mango juice or nectar
2 oz	fresh lime juice
3 oz	tea-infused tequila
1 oz	Triple sec, Grand Marnier, or Cointreau
2 tsp	<b>Mango Habanero Sugar</b> <sup>^</sup>
8 ea	ice cubes, for shaking
garnish	fresh chili pepper, halved, optional

### *Glass Rimmer*

1 Tbsp	<b>Chile Lime Sea Salt</b> <sup>^</sup>
1 Tbsp	<b>Mango Habanero Sugar</b> <sup>^</sup>
1 ea	lime, cut into wedges

Combine salt and sugar in a small, shallow dish. Run a lime wedge around the rim of each serving glass then dip into salt-sugar dish to coat. *Leftover mixture can be covered in an air-tight container and stored at room temperature for future use.*

To a shaker, add all cocktail ingredients except garnish. Secure and shake vigorously to chill. Strain equal portions into rimmed serving glasses; discard ice. Insert a chili mango popsicle and garnish with fresh chili pepper half, if desired.





## **MARRAKESH MINT MOJITO**

*Chef to Table Recipe Kit*

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*Marrakesh Mint green tea adds crisp and refreshing flavor to a traditional mojito. While its invigorating flavor is ideal for summer parties, this lively minty citrus blend is a great go-to cocktail for everything.*

**Visit us online at [spiceandtea.com](https://spiceandtea.com) to redeem your BOGO Marrakesh Mint Mojito Chef to Table Recipe Kits.** Use code: BOGOMOJITO

*ONLINE AND PARTICIPATING STORES ONLY*



# MARRAKESH MINT MOJITO

*Chef to Table Recipe Kit*

7 Tbsp	<b>Marrakesh Mint green tea<sup>^</sup></b>
3½ Tbsp	<b>Mango Habanero Sugar<sup>^</sup></b>
1 bottle	white rum (750 ml)
4 Tbsp	agave nectar
64 oz	lemonade or limeade
1 qt	seltzer water
10-12	fresh mint sprigs
garnish	lemon or lime wedges

Mix Marrakesh Mint green tea leaves and rum in a large bowl at room temperature and let sit 20-30 mins. Taste liquid after 20 mins, to determine flavor. Depending on your preference, liquid may sit up to 10 mins longer for stronger mint tea flavor.

Strain liquid through a fine mesh strainer to remove tea leaves and sediment. Pour newly flavored rum back into original bottle.

Chill bottle in refrigerator 1-2 hrs.

Place agave nectar in a small shallow dish. Pour Mango Habanero Sugar into a separate dish. Dip rim of glass in agave nectar, then dip and twist the rim into the sugar to coat.

Carefully fill glasses with ice. Add 1-2 ounces of chilled infused rum, followed by enough lemon or limeade to fill just below the sugared rim.

Top with a splash of seltzer, sprig of mint, and lemon or lime wedge garnish.





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