

Numi Beverage Recipes

- All teas are steeped in ¾ cup hot water for 10 min.

Citrus, Basil & Jasmine

¾ cup (one steeped teabag) Jasmine Green

¼ cup chilled organic blood orange juice

1 teaspoon agave

6 fresh basil leaves muddled

Place mix in a shaker and shake for 10 seconds, Serve Chilled

Honeyed Rooibos Chai

¾ cup (one steeped tea bag) Ruby Chai

¼ cup chill organic unsweetened vanilla soy milk

1 teaspoon honey

Cinnamon stick out of glass, long to stir and lick

Place mix in a shaker and shake for 10 seconds, Serve iced

Super Berry-Mint

¾ cup (one steeped bag) Berry Black

¼ cup chilled organic acai juice

¼ cup frozen blueberries

4 fresh mint leaves

¼ cup ice

Blend and serve

Spice Orange Lemonade

¾ cup (one steeped teabag) Orange Spice

¼ cup fresh organic lime juice

1 teaspoon agave

Splash of ginger ale

Place mix in a shaker and shake for 10 seconds, Serve Chilled

Mango and Black Tea

¾ cup (one steeped teabag) Breakfast Blend

¼ cup fresh organic mango puree or juice

1 teaspoon agave

Place mix in a shaker and shake for 10 seconds, Serve Chilled

Mint & Pomegranate Refresher

¾ cup (one steeped teabag) Mint Green

¼ cup fresh organic pomegranate juice

4 fresh mint leaves

1 teaspoon agave

Place mix in a shaker and shake for 10 seconds, Serve Chilled

Mulled Rooibos Chai Cider recipe

(Makes 8 cups)

Ingredients:

10 teabags of Numi Rooibos Chai
½ gallon organic, unfiltered apple cider
1 orange (quartered)
2 3-inch sticks of cinnamon
¼ cup brown sugar

Directions:

Pour apple cider into a 3 quart saucepan, cover, turn the heat on medium-high. Once cider is at a rolling boil change temperature to medium low, place all teabags in cider. After 8 minutes, add orange slices. After 5 minutes, add cinnamon sticks and sugar. Keep covered and continue to simmer for 20 minutes. Strain cider and serve while warm.

Frappes:**Citrus-Mint Frappe**

¾ cup Moroccan Mint tea (tea steeped in hot water for 10 min. remove teabag after steeping, keep chilled)
¾ cup orange juice
16 oz. ice
½ cup (4oz) Xplosion powder
1 pump agave syrup
Blend and serve

Rooibos Chai Frappe

¾ cup Rooibos Chai Tea (tea steeped in hot water for 10 min. remove teabag after steeping, keep chilled)
¾ cup unsweetened vanilla soymilk
16 oz. ice
½ cup (4oz) Xplosion powder
1 pump agave syrup
Blend and serve

Puerh Lattes:

All recipes make a 12 oz. serving.

We recommend using organic ingredients when available and a clean portafilter.

EMPEROR'S PUERH LATTE

Place 3 flat Tbs. of loose Emperor's Puerh in portafilter 3 x short, double pull (this will make between 4-6 oz. of tea) Finish with 4-6 oz. steamed milk

CHOCOLATE PUERH LATTE

Place 3 flat Tbs. of loose Chocolate Puerh in espresso portafilter 3 x short, double pull (this will make between 4-6 oz. of tea) Finish with 4-6 oz. steamed milk

EMPEROR'S & CHOCOLATE PUERH LATTE Place 1.5 flat Tbs. each of loose Emperor's Puerh and Chocolate Puerh in portafilter 3 x short, double pull (this will make between 4-6 oz. of tea) Finish with 4-6 oz. steamed milk

Alcoholic:

Flower Child

Infusion: 6 teabags per 750 ml. Infuse for 4-6 hours and remove bags.

Recipe per drink:

2 oz. Square One Organic Vodka infused with Numi Organic "White Rose" tea

1 oz. hibiscus flower unsweetened concentrate ("Eva" brand – buy online at www.mexgrocer.com)

.5 oz. fresh lemon juice .5 oz. organic agave nectar .5 oz. Cointreau Dash of Peychaud bitters

Mix all ingredients in a cocktail shaker and shake for 30 seconds. Strain into martini glass. Garnish with a rose petal (if available) or a lemon twist.

Credit: Allison Evanow

Goodnight Ginger

2 oz. Square One Organic Vodka infused with Numi's Chamomile Lemon

Juice of 1/2 lemon or 2 oz. fresh lemon juice

tsp. fresh grated ginger 1 oz. Madhava Organic Agave Nectar Splash of Vya Extra-Dry Vermouth

1. Infuse 6 teabags Chamomile Lemon per 750 ml. vodka for 4-6 hours & remove bags.

2. Put all ingredients in a cocktail shaker with crushed ice. Shake vigorously for 15 seconds.

3. Strain into a martini glass & garnish with a lemon twist.

Credit: Allison Evanow

Moonlight by the Fire

1 bottle (750ml) Red Wine

1 bottle (750ml) Port

1 bottle (750ml) Square One Organic Vodka

2 oranges quartered

1 box Numi Orange Spice tea bags

8.75 oz. natural sugar cubes

4 qt pot, lid

1 metal sieve

In a large pot, squeeze orange quarters and drop them into pot along with all teabags. Pour all red wine and port wine into pot and simmer for 1 hour. Turn temperature to high and add vodka. Put sugar cubes into metal sieve. Light liquid on fire and slowly dip metal sieve into and out of liquid. Sugar should catch on fire, begin to caramelize and drip into the liquid. Safety Note: Do not use exhaust fan and keep lid nearby and use if flame becomes too high. After sugar has dissolved, remove sieve, put lid on and turn off heat. Allow to cool and then remove contents by straining into another pot. Serve warm in little espresso/tea cups. Can be re-bottled and used at a later date.

Puerh Cocktail Recipes

Chocolate Puerh Russian

Infusion: 6 teabags Chocolate Puerh teabags per 750 ml.

Infuse for 4-6 hours and remove bags.

2 oz Vodka infused with Numi's Chocolate Puerh

1 oz Cointreau

1/2 - 1 oz Vanilla Soymilk

Splash of Agave nectar

Mix all ingredients in a cocktail shaker and shake for 15 seconds. Strain into martini glass.

I also made a an Arnold Palmer type drink at Fancy Food NY

Minty Arnold Palmer

Infusion: 6 teabags of Mint Puerh per 750 ml.

Infuse for 4-6 hours and remove bags.

Recipe per drink

2 oz. Vodka infused with Numi's Mint Puerh

1.5 oz. lemonade

.5 oz. organic agave nectar

¼ oz. Cointreau

Mix all ingredients in a cocktail shaker and shake for 15 seconds. Strain into martini glass. Top with a squeeze of lemon and lemon zest.

Indian Nightcap

A powerful nightcap inspired by combining after-dinner tea service with the traditional after-dinner cognac. Masculine yet refined.

Recipe per drink

1.5 oz. Square One Organic Vodka infused with Numi Organic "Indian Night" Decaf Black Vanilla tea

1 oz. Navan Liqueur (Natural Madagascar vanilla blended with French Cognac)

Serve in a snifter neat or with one ice cube.