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# **ICED & COLD TEA BEVERAGE GUIDE**



## NUMI BIG-BATCH ICED TEA

### INGREDIENTS

Numi 1 gallon Iced tea pouches

- Classic Black
- High Mountain Black™
- Berried Treasures™
- Citrus Green

### PREPARATION

makes 1 gallon Iced tea

1. Place one Numi iced tea pouch in gallon container
2. Bring two quarts of fresh water to boil
3. Pour over pouch and let steep 6-8 minutes (green & black teas); 10-12 minutes (Berried Treasures™)
4. Gently squeeze pouch to release all flavor and discard
5. Add two quarts cold water and refrigerate
6. Using desired glass, scoop in ice, fill with pre-chilled iced tea and serve

### ALSO TRY...

- Flavor with 2 pumps (1 Tbsp. or ½ oz.) syrup of choice
- Shake in equal parts juice or lemonade with pre-chilled iced tea
- Add equal parts pre-chilled iced tea and carbonated water
- For 3-gallon commercial brewers such as Curtis or Bunn: Pour contents of three iced tea pouches into filter and brew.

## PEACHY BLACK ICED TEA

### INGREDIENTS

- 1 Classic Black or High Mountain Black™ iced tea pouch
- 2 pumps (1 Tbsp. or ½ oz.) peach syrup

### PREPARATION

makes 16 oz. glass

1. Place one black iced tea pouch in gallon container
2. Bring two quarts of fresh water to boil
3. Pour over pouch and let steep 6-8 minutes
4. Gently squeeze pouch to release all flavor and discard
5. Add two quarts cold water and refrigerate
6. In shaker, place peach syrup with 16 oz. pre-made black iced tea
7. Shake and serve over ice

### FOR LARGE BREWER...

- For 3-gallon commercial brewers such as Curtis or Bunn; Pour contents of three iced tea pouches into filter and brew.



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## CHERRY BLACK ICED TEA

### INGREDIENTS

- 1 Classic Black or High Mountain Black™ iced tea pouch
- 2 pumps (1 Tbsp. or ½ oz.) cherry or berry syrup

### PREPARATION

makes 16 oz. glass

1. Place one black iced tea pouch in gallon container
2. Bring two quarts of fresh water to boil
3. Pour over pouch and let steep 6-8 minutes
4. Gently squeeze pouch to release all flavor and discard
5. Add two quarts cold water and refrigerate
6. In shaker, place cherry or berry syrup with 16 oz. pre-made black iced tea
7. Shake and serve over ice





## TROPICAL GREEN COOLER

### INGREDIENTS

- 1 Citrus Green iced tea pouch
- 2 pumps (1 Tbsp. or ½ oz.) pineapple syrup

### PREPARATION

makes 16 oz. glass

1. Place one green iced tea pouch in gallon container
2. Bring two quarts of fresh water to boil
3. Pour over pouch and let steep 6-8 minutes
4. Gently squeeze pouch to release all flavor and discard
5. Add two quarts cold water and refrigerate
6. In shaker, place pineapple syrup with 16 oz. pre-made green iced tea
7. Shake and serve over ice

### FOR LARGE BREWER...

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## WHITE ORANGE GREEN

### INGREDIENTS

- 1 Citrus Green iced tea pouch
- 2 pumps (1 Tbsp. or ½ oz.) orange syrup
- 1 pump (½ Tbsp. or ¼ oz.) ginger syrup

### PREPARATION

makes 16 oz. glass

1. Place one green iced tea pouch in gallon container
2. Bring two quarts of fresh water to boil
3. Pour over pouch and let steep 6-8 minutes
4. Gently squeeze pouch to release all flavor and discard
5. Add two quarts cold water and refrigerate
6. In shaker, place orange and ginger syrups with 16 oz. pre-made green iced tea
7. Shake and serve over ice



## HIBISCUS MINT REFRESHER

### INGREDIENTS

- 1 Berried Treasures™ iced tea pouch
- 2 pumps (1 Tbsp. or ½ oz.) mint syrup

### PREPARATION

makes 16 oz. glass

1. Place one Berried Treasures™ iced tea pouch in gallon container
2. Bring two quarts of fresh water to boil
3. Pour over pouch and let steep 10-12 minutes
4. Gently squeeze pouch to release all flavor and discard
5. Add two quarts cold water and refrigerate
6. In shaker, place mint syrup with 16 oz. pre-made herbal iced tea
7. Shake and serve over ice

### FOR LARGE BREWER...

- For 3-gallon commercial brewers such as Curtis or Bunn: Pour contents of three iced tea pouches into filter and brew.



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## BERRY SMOOTHIE

### INGREDIENTS

- 1 Berried Treasures™ iced tea pouch
- ½ Tbsp. cardamom syrup or ¼ tsp. ground cardamom
- 1 Tbsp. honey
- ½ cup milk of choice

### PREPARATION

makes 16 oz. glass

1. Place one Berried Treasures™ iced tea pouch in gallon container
2. Bring two quarts of fresh water to boil
3. Pour over pouch and let steep 10-12 minutes
4. Gently squeeze pouch to release all flavor and discard
5. Add two quarts cold water & refrigerate
6. Blend cardamom, honey, 1 cup pre-made herbal iced tea, milk and ½ cup ice in blender until smooth; then serve



## SINGLE-SERVE ICED TEA

### INGREDIENTS

Numi tea bag recommendations

- Aged Earl Grey™
- Chinese Breakfast™
- Jasmine Green
- White Rose
- Tulsi
- Dry Desert Lime™
- Honeybush
- Rooibos

### PREPARATION

makes 16 oz. glass

1. To make hot tea concentrate, place 2 Numi tea bags in 1 cup (8 oz.) hot water
2. Steep according to brewing instructions
3. Squeeze bags to release full flavor
4. Fill 16 oz. glass with ice
5. Pour tea over ice & serve

### ALSO TRY...

- Stir 2 pumps (1 Tbsp. or ½ oz.) syrup of choice into hot tea concentrate
- Pour 8 oz. juice or lemonade into hot tea concentrate in shaker. Shake and serve over ice.
- For spritzer, fill 16 oz. glass one quarter full of ice, add 8 oz. hot tea concentrate and 4 oz. chilled carbonated water



NUMI

## TEA SPRITZER

### INGREDIENTS

Numi tea bag recommendations:

- Hibiscus
- Jasmine Green
- Ginger Lemon
- Mate Lemon
- Moroccan Mint
- Orange Spice
- White Rose

### PREPARATION

makes 16 oz. glass

1. To make hot tea concentrate, place 2 Numi tea bags in 1 cup (8 oz.) hot water
2. Steep according to brewing instructions
3. Squeeze bags to release full flavor
4. Fill 16 oz. glass one quarter full with ice
5. Pour hot tea concentrate, or 8 oz. pre-chilled iced tea over ice, add ½ cup chilled carbonated water & serve

### ALSO TRY...

- Stir 2 pumps (1 Tbsp. or ½ oz.) syrup of choice to hot tea

## MATCHA LIME ICED TEA

### INGREDIENTS

- 2 tsp. Ceremonial Matcha powder
- 1 Tbsp. maple syrup
- 1 lime

### PREPARATION

makes 16 oz. glass

1. In a mug whisk matcha powder with 2 oz. cup hot water
2. Mix well until the matcha is smooth. Alternatively, blend with immersion blender for 1 minute.
3. Add 8 oz. cold water
4. Stir in maple syrup
5. Squeeze lime juice into cup
6. Serve over ice with lime slices

## MATCHA GREEN TEA LATTE

### INGREDIENTS

- 2 tsp. Ceremonial Matcha powder
- 2 pumps vanilla syrup (1 Tbsp. or ½ oz.) or ½ tsp. vanilla extract
- 8 oz. milk of choice
- 1 Tbsp. maple syrup

### PREPARATION

makes 16 oz. glass

1. In a mug whisk matcha powder with 2 oz. hot water. Mix well until the matcha is smooth. Alternatively, blend with immersion blender for 1 minute.
2. Add milk
3. Stir in maple syrup
4. Stir in vanilla
5. Serve over ice



## MATCHA MILK SHAKE

### INGREDIENTS

- 2 tsp. Ceremonial Matcha powder
- 1 cup ice
- 8 oz. milk of choice or 1 cup vanilla ice cream
- ½ tsp. vanilla extract
- 1 Tbsp. honey
- Whipped cream for garnish

### PREPARATION

makes 16 oz. glass

1. Place all ingredients in blender. Blend until smooth, creamy and even in color.
2. Pour in glass
3. Add whipped cream and matcha powder to garnish



## TURMERIC CHAI LATTE

### INGREDIENTS

- 2 tsp. Turmeric Chai powder
- 2 pumps orange syrup (1 Tbsp. or ½ oz.) or ½ tsp. orange extract
- 8 oz. milk of choice
- 1 Tbsp. maple syrup

### PREPARATION

makes 16oz. glass

1. In a mug whisk turmeric powder with 2 oz. hot water. Mix well until the turmeric is smooth. Alternatively, blend with immersion blender for 1 minute.
2. Add milk
3. Stir in maple syrup
4. Stir in orange syrup
5. Serve over ice



## GOLDEN MILK SHAKE

### INGREDIENTS

- 2 tsp. Turmeric Chai powder
- 1 cup ice
- 8 oz. milk of choice or 1 cup vanilla ice cream
- ½ tsp. orange extract
- 1 Tbsp. honey
- Whipped cream and cinnamon for garnish

### PREPARATION

makes 16 oz. glass

1. Place all ingredients in blender. Blend until smooth, creamy and even in color.
2. Pour in glass
3. Add whipped cream and cinnamon powder to garnish

## CHOCOLATE FRAPPE

### INGREDIENTS

- 2 Tbsp. (20g) Drinking Chocolate crumbles (any flavor)
- ½ cup ice
- 8 oz. milk of choice or 1 cup vanilla ice cream
- Whipped cream for garnish

### PREPARATION

makes 12 oz. glass

1. In a mug whisk Drinking Chocolate crumbles with ¼ cup (2 oz.) hot water until chocolate is melted and smooth
  2. Place all ingredients in blender. Blend until smooth, creamy and even in color.
  3. Pour in glass
  4. Add whipped cream to garnish
- Optional: add 1 shot espresso to blender



## CHOCOGATO

### INGREDIENTS

- 2 Tbsp. (20g) Drinking Chocolate crumbles (any flavor)
- 1 scoop vanilla ice cream
- Whipped cream for garnish

### PREPARATION

makes 1 serving

1. In a mug whisk Drinking Chocolate crumbles with  $\frac{1}{4}$  cup (2 oz.) hot water until chocolate is melted and smooth
2. Place 1 scoop of vanilla ice cream in glass
3. Pour warm Drinking Chocolate over ice cream
4. Add whipped cream to garnish

Optional: add 1 shot espresso to melted drinking chocolate



## CLASSIC CHAI LATTE

### INGREDIENTS

- 2 tea bags Numi Golden Chai or Rooibos Chai
- 8 oz. milk of choice
- 1 Tbsp. maple syrup

### PREPARATION

makes 16oz. glass

1. Place 2 Numi tea bags in 1 cup (8 oz.) hot water
2. Steep according to brewing instructions
3. Squeeze bags to release full flavor
4. Stir in maple syrup
5. Add milk
6. Serve over ice

Optional: add 1 shot espresso to tea for Dirty Chai



## CHAI MILK SHAKE

### INGREDIENTS

- 2 tea bags Numi Golden Chai or Rooibos Chai
- 1 cup ice
- 8 oz. milk of choice or 1 cup vanilla ice cream
- 1 Tbsp. honey
- Whipped cream and cinnamon for garnish

### PREPARATION

makes 16 oz. glass

1. Place 2 Numi tea bags in 1 cup (8 oz.) hot water
2. Steep according to brewing instructions
3. Squeeze bags to release full flavor
4. Place all ingredients in blender. Blend until smooth, creamy and even in color.
5. Pour in glass
6. Add whipped cream and cinnamon powder to garnish

## JASMINE GREEN BUBBLE TEA

### INGREDIENTS

- 2 tea bags Numi Jasmine Green
- 1 Tbsp. honey
- ¼ cup dried tapioca pearls
- 4 Tbsp. milk of choice

### PREPARATION

1. Place 2 tea bags in 1 cup (8 oz.) hot water
2. Steep according to brewing instructions
3. Squeeze bags to release full flavor
4. Stir in honey
5. Let sit 10 minutes until tea concentrate is closer to room temperature
6. Cook tapioca pearls according to package directions; cool on ice.
7. In glass, scoop in 3 to 4 tablespoons of tapioca pearls
8. Pour in tea and milk, then top with ice
9. Serve with wide tapioca straw

