



# Tea Forté™

Experience the Exceptional



## TEA FORTÉ RECIPES

### A SIGNATURE EXPERIENCE

Tea has been used in culinary applications for centuries. Today, chefs & mixologists around the world use cooled tea in cocktails and to intensify flavor, acidity, sweetness or richness in recipes. Playing with the subtle flavors and complexities of tea is a creative way to add some excitement to your beverage menu and beyond.



## WHITE GINGER PEAR MARTINI

*An elegant drink with just the right amount of sweetness, mixed with fruity pear and ginger spice flavor. Whether you're looking for a fall themed cocktail, something to serve at parties, this is a perfect sophisticated drink to enjoy for any occasion.*



**YIELD:** Serves 1

### INGREDIENTS

- 1 Tea Forté White Ginger Pear pyramid tea infuser
- 3 ounces vodka
- ½ ounce simple syrup
- ½ ounce lemon juice
- Ice
- Candied ginger and sliced pear for garnish

### PREPARATION:

Pour vodka into a jar, add one pyramid tea infuser and steep for up to 2-3 minutes. Remove the pyramid tea infuser and set aside for finished cocktail preparation.

Add 3 ounces tea-infused vodka, lemon juice and syrup to cocktail shaker with ice. Cover and shake until well chilled.

Strain cocktail into a chilled martini glass. Garnish with candied ginger, sliced pear and pyramid tea infuser.

### TIP:

Can use regular vodka, lemon, or pear vodka. Also, can modify preparation to prepare everything in mixing glass without shaking.



Available in: Bulk Pack, One Pound Bag



## RASPBERRY NECTAR CLOVER CLUB

*Looks like cotton candy and tastes like lemon raspberry ice cream. A well balanced sweet and tart drink.*

**YIELD:** Serves 1

### INGREDIENTS

- 1 Tea Forté Raspberry Nectar pyramid tea infuser
- 2 ounces gin
- ½ ounce lemon juice, freshly squeezed
- ½ ounce raspberry syrup
- 1 egg white or Aquafaba (chickpea water)
- Ice

### PREPARATION:

Pour gin into a jar, add one pyramid tea infuser and steep for up to 5 minutes. Remove the pyramid tea infuser and set aside for finished cocktail preparation.

Add tea-infused gin, raspberry syrup, lemon juice and egg whites to a cocktail shaker.

Shake the mixture without ice to develop the foam. Then, add ice to chill everything and shake again.

Strain the mixture into a cocktail glass.

Garnish with fresh raspberries and pyramid tea infuser. Serve immediately.

### TIP:

You can make infused gin batched ahead by using 1 pyramid for every 2 ounces of gin and if you do not have raspberry syrup you can use 3 mashed raspberries.



Available in: Bulk Pack, One Pound Bag



## GINGER LEMONGRASS MARGARITA

*Flavorful margarita with a hint of lemongrass and ginger, this Thai-inspired cocktail is definitely a surprising departure from the flavors of a classic margarita.*



**YIELD:** Serves 1

### INGREDIENTS

- 1 Tea Forté Ginger Lemongrass pyramid tea infuser
- ½ cup hot water
- 2 ounces tequila
- 1 ounce orange liquor
- 1 ounce simple syrup
- 2 ounces lime juice
- 1 tablespoon lime-salt-sugar

### LIME-SALT-SUGAR

- Zest of one lime
- 2 tablespoons kosher salt
- 2 tablespoons sugar

### PREPARATION:

Place pyramid tea infuser into a mug, add hot water and steep for up to 5 minutes. Remove the pyramid tea infuser and set aside for finished cocktail preparation.

Combine salt and sugar in shallow dish. Moisten rim of a margarita glass with 1 lime wedge; dip into salt-sugar mixture.

Fill a cocktail shaker with ice. Add tea, tequila, lime juice, simple syrup and orange liqueur. Cover and shake until mixed and chilled.

Strain margarita into the glass. Garnish with lime, candied ginger and pyramid tea infuser.

### TIP:

You can make batched tea ahead by using 1 pyramid for every ½ cup (4 ounces) of water.



Available in: Bulk Pack



## EARL GREY CLASSIC FRENCH 75

*This fragrant, sparkling, citrusy cocktail would be welcome any time of day.*



**YIELD:** Serves 1

### INGREDIENTS

- 1 Tea Forté Earl Grey pyramid tea infuser
- 2 ounces gin
- $\frac{3}{4}$  ounce lemon juice, freshly squeezed
- $\frac{1}{2}$  ounce honey syrup
- Ice
- Dry Champagne or Prosecco for topping

### PREPARATION:

Pour gin into a jar, add one pyramid tea infuser and steep for up to 3-5 minutes. Remove the pyramid tea infuser and set aside for finished cocktail preparation.

Add 2 ounces tea-infused gin, honey syrup and lemon juice to cocktail shaker; fill with ice. Cover and shake until well chilled.

Strain the liquid into Champagne glasses and top with Champagne. Garnish with a twist of lemon and pyramid tea infuser.

### TIP:

You can make infused gin batched ahead by using 1 pyramid for every 2 ounces of gin.



Available in: Bulk Pack, One Pound Bag



## AFRICAN SOLSTICE COSMOPOLITAN

*Balancing sweet and tart flavors, Cosmopolitan is known for delivering both elegance and simplicity. With infused Tea Forté African Solstice, just like that, it is even prettier and flavorful.*



**YIELD:** Serves 1

### INGREDIENTS

- 1 Tea Forté African Solstice pyramid infuser
- 2 ounces vodka
- ½ ounce triple sec
- ¾ ounce cranberry juice
- ½ ounce fresh lime juice
- Ice

### PREPARATION:

Pour vodka into a jar, add one pyramid tea infuser and steep for up to 5 minutes. Remove the tea infuser and set aside for finished cocktail preparation.

Fill a cocktail shaker with ice then add 2 ounces tea-infused vodka, triple sec, cranberry juice and lime juice.

Shake the cocktail shaker for about 30 seconds until well chilled. Then, strain into a martini glass.

Garnish with orange peel/twist and pyramid tea infuser.

### TIP:

You can make infused vodka batched ahead by using 1 pyramid for every 2 ounces of vodka.



Available in: Bulk Pack, One Pound Bag



## BLUEBERRY MERLOT NEGRONI

*There are cocktails, then there is the Negroni. The sweet and fruity notes from Blueberry Merlot tea balance out the bitter taste of Negroni so perfectly. No other cocktail is as tasty and refreshing in summer, so cheerful and pretty during the holidays.*



**YIELD:** Serves 1

### INGREDIENTS

- 1 Tea Forté Blueberry Merlot pyramid tea infuser
- 1 ounce gin
- 1 ounce Campari
- 1 ounce sweet vermouth
- Ice
- Orange peel, for garnish

### PREPARATION:

Pour gin into a jar, add one pyramid tea infuser and steep for up to 5 minutes. Remove the pyramid tea infuser.

In a mixing glass, combine tea-infused gin, Campari, and vermouth. Add ice and stir. Strain into a glass over large cubes of ice.

Garnish with a twist of orange and pyramid tea infuser.

### TIP:

You can make infused gin batched ahead by using 1 pyramid for every 1 ounce of gin.



Available in: Bulk Pack, One Pound Bag



## CHAMOMILE CITRON MOJITO (MOCKTAIL)

*This pretty-in-pink Mojito is fresh and perfectly tangy and sweet. Just a few simple ingredients come together to make this mojito mocktail an incredibly refreshing drink.*

**YIELD:** Serves 1

### INGREDIENTS

- 1 Tea Forté Chamomile Citron pyramid tea infuser
- 1 cup hot water
- 10 fresh mint leaves plus more for garnish
- ½ lime cut into wedges
- 2 tablespoons sugar
- 1 cup crushed ice
- ½ cup sparkling water

### PREPARATION:

Place pyramid tea infuser into a mug, add hot water and steep for up to 5 minutes. Remove the pyramid tea infuser and set aside for finished cocktail preparation.

Put the mint leaves and the lime wedges in a glass, muddle the mint and lime together to release the juices.

Fill the glass with the ice cubes. Add tea and topped with soda. Add pyramid tea infuser to the mocktail. Decorate with a slice of lime and more mint leaves.

### TIP:

You can make batched tea ahead by using 1 pyramid for every 1 cup (8 ounces) of water.



Available in: Bulk Pack, One Pound Bag