

27TEAS

Spring 2022 Tea Recipes

Our goal is to change the way people in New England (and beyond) drink tea! This includes, helping make sure there are more fun drink options for the tea lover at every cafe!



TO MAKE SERVING GREAT TEA EASIER FOR YOU, WE ARE INTRODUCING OUR SEASONAL RECIPE BOOK! TAKE A LOOK AND GET INSPIRED.





#1 BUTTERFLY PEA FLOWER MATCHA LEMONADE

INGREDIENTS:

- 1tsp Matcha powder
- 1/4 c lemonade
- 1tsp butterfly pea flower

INSTRUCTIONS:

1. Brew butterfly pea flower tea (can make ahead of time): Add 1tsp butterfly pea flower to 1/2c hot water. Let steep 3-4 minutes.
2. Make matcha. Mix 1tsp matcha with 2oz cool water. Mix very well until no clumps remain. Add an additional 4oz cold water over matcha. Mix one more time.
3. Add ice to cup. Pour butterfly pea flower over ice.
4. Add 1/4c lemonade over butterfly pea flower (pour on the edge of the cup to help keep colors separate longer).
5. Pour matcha over lemonade.

#2 ICED EARLY MORNING EARL GREY WITH SWEET CREAM FOAM

INGREDIENTS:

- 1Tbsp Earl Grey Tea
- 1/4 c heavy cream or half & half
- 1tsp sugar
- Pinch Salt

INSTRUCTIONS:

1. Brew 1Tbsp Earl Grey tea with 1/2 cup hot water for 4 minutes.
2. Then add 1/2 cup cold water on top.
3. Pour over ice
4. Make foam: mix cream or half & half with sugar and salt. Froth. Pour over iced tea.





#4 ICED STRAWBERRY GREEN TEA WITH STRAWBERRY SMASH

INGREDIENTS:

- 1Tbsp Strawberry Green Tea
- 1/4 c frozen strawberries
- 1tsp honey
- 1Tbsp Lemon juice or lemonade

INSTRUCTIONS:

1. Brew 1Tbsp Strawberry Green tea with 1/2 cup water for 2 minutes.
2. Then add 1/2 cup cold water on top.
3. Melt frozen strawberries with lemon juice and honey (microwave mixture).
4. Once thawed, mash berries to make a "jam" mixture.
5. Place jam mixture on bottom of cup. Add ice. Pour Strawberry Green Tea over ice

#4 BLUE VANILLA STEAMER

INGREDIENTS:

- 1Tbsp Butterfly Pea Flower
- 1/2 c steamed milk
- 1 pump vanilla
- 1tsp honey

INSTRUCTIONS:

1. Brew 1Tbsp Butterfly Pea Flower tea with 1/2 cup hot water for 4 minutes.
2. Add vanilla to Butterfly Pea Flower tea
3. Steam milk and pour over tea.
4. Top with drizzle of honey





#5 LAVENDER LONDON FOG

INGREDIENTS:

- 1Tbsp Early Morning Earl Grey Tea
- 1/2 tsp lavender or 1 pump
- 1/2 cup steamed milk
- 1/4 tsp vanilla or 1 pump
- 1 tsp honey

INSTRUCTIONS:

1. Brew 1Tbsp Early Morning Earl Grey with 1/2 tsp lavender (or add 1 pump after steeping) for 4 minutes
2. Then vanilla and honey. Stir well.
3. Steam milk and pour over tea.

#5 JASMINE GREEN HOT LATTE

INGREDIENTS:

- 1Tbsp Jasmine Green Tea
- 1/2 c steamed milk
- 1 pump vanilla

INSTRUCTIONS:

1. Brew 1Tbsp Jasmine Green tea with 1/2 cup hot water for 3 minutes.
2. Add vanilla to tea
3. Steam milk and pour over tea.
4. Top with drizzle of honey if desired

