SEASONAL



DRINKS

LMN ICED LATTE

INGREDIENTS

Paste Boiling water Milk of your choice

- * For 500g of concentrate
- ** For 1 kg of concentrate

A Paul	А	В	С		
	QTY OF PASTE FOR PREPARING THE GREEN PASTE	QTY OF WATER FOR CONCENTRATE PREPARATION	QTE OF CONCENTRATE FOR THE PREPARATION OF THE LATTE	NBR OF DRINKS POSSIBLE WITH THIS QUANTITY OF CONCENTRATE	BBD
Black Paste	125g*	375ml*	40 g	12,5	3 to 4 days
Golden Paste	125g*	450ml*	40g	12,5	1 week
Green Paste	125g*	375ml*	30g	17	5 days
Raw Cacao Paste	500g**	500 ml**	30g	33	1 week

PREPARATION

*CONCENTRATE_

Mix the indicated amount of paste (A) with the required amount of boiling water (B) Dilute the preparation Filter if you used the Golden Paste And you have your concentrate

TIPS

PREPARATION

ICED LATTE 300 ML

Fill your glass with ice cubes Add your favorite milk Pour the necessary amount of concentrate (C) in your milk Server

The amount of concentrate preparation will serve you for several user and for several types of drinks. (Ex: Green Tonic, Golden Tonic)



INGREDIENTS

2L hot water 60g Sticky Chai Honeybush 60g honey 20g hibiscus flowers Mint leaves Dried hibiscus flowers

PREPARATION

Infuse for about 10 minutes at room temperature

Serve with a mint leaf, a dried hibiscus flower and ice cubes

TIPS

BBD: 1 week Clap the mint leaf between your





STICKY CHAI



COLD BREW LATTE

INGREDIENTS

24 HOURS OF INFUSION

40g of Sticky Chai

1L milk of your choice

PREPARATION

Pour the Sticky Chai into a container
Pour the milk
Stir vigorously
Leave to infuse for 24H or
12H in the fridge depending on the quantity prepared
Stir well before filtering

TIPS

BBD: See BBD of milk once opened
Stir well during the preparation, during the resting time and before filtering to recover the particles
Add Massala to perfect the drink

INGREDIENTS

12 HOURS OF INFUSION

60g of Sticky Chai

1L milk of your choice



ICED TEA - HONEYBUSH

INGREDIENTS

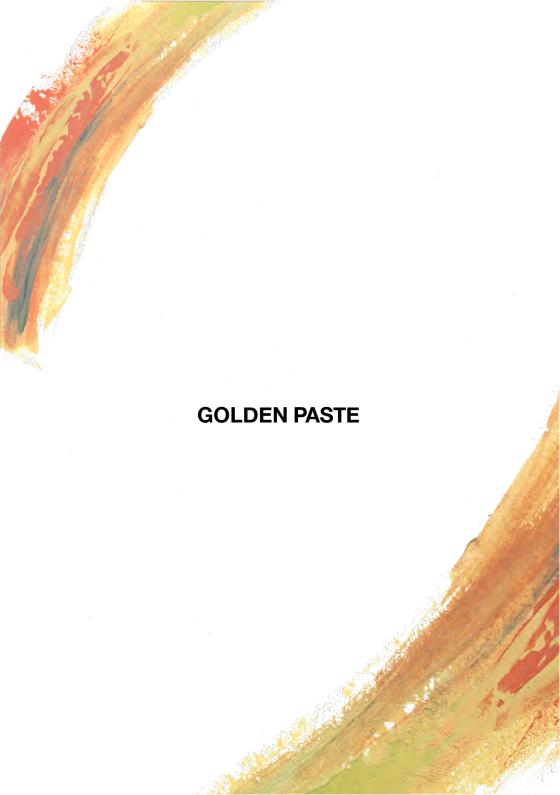
22g of Sticky Chai Honeybush1L hot waterSeasonal fruits or other decorations

PREPARATION

Pour 22g of Sticky Chai into a container
Pour over boiling water
Let infuse until completely cooled
Strain
Season with seasonal fruits or other
decorations of your choice
Serve with ice cubes

TIPS

BBD: 5 days
Stir well at the end of the infusion



GOLDEN TONIC

INGREDIENTS

40 g Golden Paste concentrate*
150 g Archibald Tonic
Basil
Borage flowers or other decorations

PREPARATION

* GOLDEN PASTE CONCENTRATE

125 g Golden Paste 450 ml of hot water

Mix the Golden Paste with the boiling water Let it infuse Strain the concentrate

GOLDEN TONIC PREPARATION

FOR A 200 ML GLASS

Fill the glass with ice cubes Pour in the Archibald tonic Pour 40g of your Golden Paste concentrate Serve with a basil leaf Finish with the Borage flower

TIPS

Archibald

BBD of Golden Paste preparation: 1 week

The amount of Golden Paste preparation will serve you for several uses.





GREEN TONIC

INGREDIENTS

30 g of Green Paste concentrate*
150 g of Archibald Tonic
Grilled Limes
Yellow pansy flowers or other decorations
5 g rice syrup or other syrup of your choice

PREPARATION

* GREEN PASTE CONCENTRATE

125 g of Green Paste 375 ml boiling water Pour the boiling water over the Green Paste Mix well

GREEN TONIC PREPARATION

FOR A 200 ML GLASS

Fill the glass with ice cubes
Pour in the Archibald tonic
Pour the rice syrup
Pour 30g of your Green Paste
concentrate
Finalize with lime and yellow pansy

TIPS

DDB of Green Paste concentrate: 5 days

The amount of Green Paste preparation will serve you for several uses.

