

A close-up, top-down photograph of a hand pouring a white, frothy liquid from a glass pitcher through a metal mesh strainer into a white ceramic cup. The strainer is held by a hand on the left and contains a small amount of dried botanicals, including what appears to be lavender and other herbs. The background is a light-colored wooden surface, and the overall lighting is soft and natural.

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DRINKS

LMN ICED LATTE

INGREDIENTS

Paste
Boiling water
Milk of your choice

* For 500g of concentrate

** For 1 kg of concentrate

	A	B	C		BBD
	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	
Black Paste	125g*	375ml*	50g	10	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

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

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
Serve

HONEYBISCUS

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

TIPS

BBD : 1 week
Clap the mint leaf between your hands to release all its aromas





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 Honeybush
1L hot water
Seasonal 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



The background of the page is a watercolor wash. It features a central white space with soft, blended colors of gold, yellow, and red. The colors are more concentrated at the top-left and bottom-right corners, creating a sense of depth and texture. The overall effect is elegant and artistic.

GOLDEN PASTE

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

BBD of Golden Paste
preparation : 1 week

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



Archibald





GREEN PASTE

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.

Archibald

