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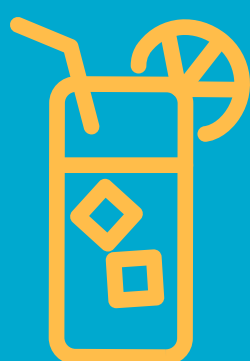
FUN WAYS TO USE

PUMPKIN CHAI



TEA LATTE

Brew 1 tsp of Pumpkin Chai Tea in a mug of boiling water (3/4 full). Steep for 5 mins then remove leaves. Top with some hot frothed milk with a touch of honey to taste.



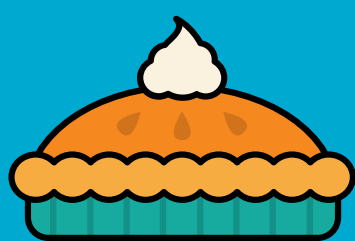
COLD BREW

Infuse 2 tsps of Pumpkin Chai Tea in 500ml of cold water. Steep for 3 hours, remove leaves and enjoy with ice and a slice. Dissolve some honey if you like it sweet.



HOT TODDY

Brew some Pumpkin Chai for around 6 mins. Add a shot of whisky and a squeeze of honey. Stud a couple of fresh lemon slices with some cloves and enjoy.



PUMPKIN CAKE

Take your favourite pumpkin cake recipe and steep Pumpkin Chai Tea in milk or butter as per the recipe. You could also grind the tea to a powder and add to the mixture for even more flavour.



STRAIGHT UP

Or serve it straight up in your favourite mug by brewing for around 3 mins with boiling water. Put your feet up and enjoy with a slice of pumpkin cake.

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LEAF TEA EXPERTS

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