

Blueberry Rooibos Tea Latte

- 1tsp (2.5g) or 1 tea bag of Blueberry Rooibos • Milk • Honey • cinnamon

1. Brew 1tsp (2.5g) or 1 tea bag of Blueberry Rooibos in a mug for 5 mins. 2. Whilst waiting for the tea to brew, heat up enough milk to fill the rest of the mug, adding a generous squeeze of honey. Froth if you can. 3. Add the heated milk to the brewed tea and sprinkle some ground cinnamon on top.

Virgin Pimms

- 3tsp (6g) or 3 tea bags of Sea Buckthorn Blend • 1 generous squeeze of honey • 1 litre of boiling water • Ice

1. Brew 3tsp (6g) or 3 tea bags of Sea Buckthorn Blend in 1L of boiling water for at least 6 minutes. Add a generous squeeze of honey. Remove the leaves. 2. Allow to cool and once at room temperature pop into the fridge to chill. 3. In a glass add ice and Sea Buckthorn Blend. Garnish with a handful of fresh mint leaves. Add splash of lemonade, slices of lemon, lime and cucumber.

Chamomile Cooler

- 3tsp (6g) or 3 tea bags of Chillaxin' Chamomile • 3tsp brown sugar • 1 litre of boiling water • Ice

1. Brew 3tsp (6g) or 3 tea bags of Chillaxin' Chamomile in 1L of boiling water for at least 6 minutes, add 3 tsps of brown sugar. Remove the leaves. 2. Allow to cool & once at room temperature pop into the fridge to chill. 3. In a glass add ice and the Chillaxin' Chamomile brew. Garnish with a handful of fresh peppermint leaves. Add a splash of tonic for a bit of fizz

Chocolate Abyss Tea Kicker

- 1tsp (2.5g) or 1 tea bag of Chocolate Abyss • Strawberry Jam Coulis • Vodka • Milk • Single Cream • Ice

1. Brew 1tsp (2.5g) or 1 tea bag of Chocolate Abyss tea in 50ml for 6 mins. Remove the leaves & allow to cool. 2. Shake 50ml of brewed Chocolate Abyss tea together with 75ml of cream and milk, 0.25ml of vodka and plenty of ice. 3. Layer in your serving glass the strawberry jam coulis first, then add the shaken liquid.

Blooming Marvellous Iced Tea

- 3tsp (7.5g) or 3 tea bags of Blooming Marvellous • 1 L of 80°C water • 1 tsp sugar

1. Brew 3tsp (7.5g) or 3 tea bags of Blooming Marvellous in 1L of 80°C water for 6 mins. Remove the leaves. 2. Add 1 tsp of sugar & stir until fully dissolved. 3. Allow to cool & once at room temperature pop into the fridge to chill. It will keep in the fridge for 2-3 days.

Isle of Harris Gin Tea Cocktail

- Isle of Harris Gin (50ml) • Lemon Juice (25ml) • Isle of Harris Gin Tea Blend (make into 20ml • of gomme) Marmalade (1tbsp) • Grapefruit peel

In a boston shaker with some ice, • Add the Gin, lemon juice, tea gomme and • marmalade. Shake to your hearts content! • Pour into a fancy glass and enjoy with a nice • big twist of grapefruit peel.

Rose Flower Blossom

Place the blossom in a glass cup/teapot, add freshly boiled water and ensure sufficient height of water to let the bud unfurl. Watch the magic happen (brew until the blossom opens).