

A close-up photograph of a rustic, orange-brown ceramic mug filled with a light-colored, frothy beverage. A single star anise is floating on the surface of the drink. The mug is set on a dark, textured surface, possibly a slate or stone, with several cinnamon sticks and more star anise scattered around its base. The background is dark and out of focus, creating a warm, cozy atmosphere.

NUMi[®]
ORGANIC TEA

Celebrating people, planet and pure tea

BEVERAGE RECIPE GUIDE


A close-up photograph of a glass mug filled with a dark red liquid, likely mulled wine. Two cinnamon sticks are resting on the rim of the mug. The background is a warm, out-of-focus wooden surface. The text 'TABLE OF CONTENTS' is overlaid on the lower half of the image.

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Our Philosophy

Through authenticity, creativity, and commitment to people and planet, we bring you the purest, best-tasting organic tea.



PURE TEA

Our exceptional tasting teas are captured in unique blends that use the highest quality organic ingredients. We blend premium full-leaf quality teas and herbs with only 100% real fruits, flowers and spices. Our flavors balance richness and nuance, allowing the pure taste of tea to shine through.

PLANET

Through thoughtful choices, we commit to reducing our impact on the planet. We use organic ingredients packaged in verified non-GMO natural compostable filter-paper tea bags, not GMO-corn or plastic "see-through" bags. We choose eco-responsible packaging, and offset our carbon emissions.

PEOPLE

We commit to sourcing directly from Fair Trade gardens that guarantee livable wages and better opportunities for farmers and their families. Your purchase helps Numi sponsor Together for H2OPE, a non-profit initiative that provides clean drinking water to our farming communities around the world.

Tea-Infused Beverages

Tea has found its way to center stage for sommeliers, mixologists and baristas as a creative culinary beverage. Numi's premium quality teas and herbal teasans infuse exceptionally well into alcohol or milk. Our use of real ingredients makes Numi Organic Tea the ideal choice when infusing spirits and creating cocktails. From rich frothy lattes to unique tea-infused cocktails, elevate and distinguish your beverage offerings with help from Numi's original tea-inspired beverages!

100%
REAL
INGREDIENTS



TO LEARN MORE ABOUT OUR COMMITMENT TO PEOPLE, PLANET AND PURE TEA, VISIT US AT NUMITEA.COM.

ICED HONEYED ROOIBOS CHAI

1 serving

Author: Jerry James Stone

INGREDIENTS

- 1 Numi Rooibos Chai tea bag
- 1/2 cup milk of your choice
- 1 tsp. honey
- Pinch of cinnamon powder

INSTRUCTIONS

- ① Steep tea in 1 cup of hot water for 10 minutes
- ② Combine tea, milk and honey in shaker and allow to cool slightly
- ③ Shake vigorously for 10 seconds
- ④ Pour over ice
- ⑤ Serve with dusting of cinnamon powder

Tea Latte



PU-ERH TEA LATTE

1 serving

Author: Diana Agtane

INGREDIENTS

- 4 Numi Emperor's or Chocolate Pu-erh tea bags
- 1/4 cup steamed or warm milk of your choice
- 1/2 tsp. agave nectar or honey

INSTRUCTIONS

- ① Steep tea in 1 cup of hot water for 5 minutes
- ② Stir in sweetener
- ③ Finish with steamed or warm milk



LONDON FOG LATTE WITH LAVENDER

1 serving

Author: Holly Rose

INGREDIENTS

- 1 Numi Aged Earl Grey™ tea bag
- 1/2 cup milk of your choice
- 1/2 tsp. dried lavender
- 1/4 tsp. vanilla extract
- 1/2 tsp. agave nectar, honey, or maple syrup

INSTRUCTIONS

- ① Steep tea bag in 1/2 cup of hot water for 5 minutes
- ② Steam or warm milk
- ③ Add vanilla to milk
- ④ Place loose lavender in mesh ball or strainer and place in tea for 2-4 minutes
- ⑤ Combine tea and milk mixture
- ⑥ Add desired sweetener

Matcha Latte



MATCHA LATTE

1 serving

Author: Diana Agtane

INGREDIENTS

- 1 tsp. Numi Ceremonial Matcha powder
- 2 tsp. sugar
- 1/2 cup milk of your choice

INSTRUCTIONS

- ① Combine matcha powder, sugar and 1 cup of hot water in cup; mix well
- ② Warm milk
- ③ Pour milk over tea
- ④ Top latte with foam and serve



MINT-INFUSED MATCHA LATTE

1 serving

Author: Leah Wise

INGREDIENTS

- 1 Numi Moroccan Mint tea bag
- 1 tsp. Numi Ceremonial Matcha powder
- 1 cup milk of your choice
- 1 tbsp. honey (or to taste)

INSTRUCTIONS

- ① Steep tea bag in a cup with a few tbsp. of hot water (just enough to cover tea bag) for 4-5 minutes
- ② Warm milk
- ③ Remove tea bag and add a few more tbsp. of hot water
- ④ Whisk in matcha powder until fully dissolved
- ⑤ Mix in honey and top with milk



Tea Latte

ALMOND JOY TEA LATTE

1 serving

Author: Samantha Lerner

INGREDIENTS

- 1 1/4 cups almond or coconut milk
- 1 Numi Chocolate Pu-erh tea bag
- 1/2 tsp. sugar
- 1/8 teaspoon almond extract (to taste)
- Cocoa powder

INSTRUCTIONS

- ① Heat milk
- ② Steep tea bag in hot milk for 5 minutes; remove bag and squeeze remaining liquid from tea bag
- ③ Mix sweetener and almond extract in milk until fully dissolved
- ④ Pour into mug
- ⑤ Garnish with cocoa powder

***Turmeric
Latte***



ICED TURMERIC TEA LATTE

1 serving

Author: Hannah Theisen

INGREDIENTS

- 1 Numi Turmeric Golden Tonic or Amber Sun tea bag
- ¼ cup coconut milk (or half and half)
- 1-2 tsp. honey or maple syrup
- Pinch of powdered or freshly grated ginger (optional)

INSTRUCTIONS

- ① Steep tea bag in 1 cup of hot water for 10 minutes
- ② Steep extra time or use slightly less water for a more concentrated tea
- ③ Add honey or maple syrup and ginger to taste; let tea cool to room temperature
- ④ Prep tall glass by adding a few ice cubes; drizzle honey on inside of the glass
- ⑤ Pour in tea mixture, then immediately add milk

Hot Cocoa



MEXICAN-STYLE TURMERIC HOT COCOA

1 serving

Author: Leah Wise

INGREDIENTS

- 1 cup milk of your choice
- 1/2 tbsp. Numi Turmeric Golden Latte™ Cocoa or Chai powder
- 1/2 tbsp. unsweetened cocoa powder
- 1 tbsp. sugar
- Dash of cinnamon
- Pinch of cayenne pepper
- Whipped cream (optional)

INSTRUCTIONS

- ① Heat 1 cup of milk
- ② Stir in Turmeric Golden Latte powder, cocoa, sugar, cinnamon, and cayenne pepper and continue to heat until desired temperature is achieved. Do not allow to boil.
- ③ Pour mixture into mug
- ④ Top with whipped cream and a sprinkling of cinnamon



THAI-INSPIRED SPICED MILK TEA

1 serving

Author: Leah Wise

INGREDIENTS

- 2 tea bags Numi Chocolate Pu-erh
- 1 cup water
- 1 tbsp. sugar
- Few shakes of ground cloves
- Half & half or coconut milk, to taste

INSTRUCTIONS

- ① Heat water, sugar and cloves on medium heat until sugar is dissolved
- ② Remove tags and submerge tea bags in pot
- ③ Reduce heat; simmer 5 minutes
- ④ Cool to room temperature, then refrigerate for 2 hours, or overnight
- ⑤ Remove tea bags, squeeze out liquid, pour tea in glass and add cold milk to taste

Iced Tea

ICED TEA

1 GLASS ICED TEA - 16 oz.

- ① Select 2 tea bags of your favorite Numi flavor (or mix and match!) and steep in 1 cup of hot water for 5 minutes
- ② Fill separate glass with ice and pour in brewed tea
- ③ Top off with more ice if needed

1 PITCHER ICED TEA - 48 oz.

- ① Steep 6 tea bags of of your favorite Numi flavor in 3 cups hot water for 8 minutes
- ② Fill separate pitcher with ice
- ③ Pour hot tea over ice and top off with more ice

Great iced teas: Aged Earl Grey, Honeybush, Orange Spice

Great mixed iced teas: Moroccan Mint & Gunpowder Green, Rooibos & Mate Lemon

*Arnold
Palmer*



BERRY ARNOLD PALMER

1 serving

Author: Hannah Theisen


INGREDIENTS

- 1 cup lemonade
- 1 cup Numi Berried Treasures Iced Tea (prepared according to package directions)
- Handful of fresh or frozen berries

INSTRUCTIONS

- ① In glass, combine lemonade and Numi Berried Treasures Iced Tea
- ② Add ice and berries of your choice
- ③ Garnish with more fruit and serve!

*Arnold
Palmer*

A close-up photograph of a glass filled with a yellowish-green beverage, ice cubes, and two lemon slices. The background is a soft-focus green, suggesting an outdoor setting. The glass is partially obscured by a white curved banner that contains the recipe text.

CITRUS GREEN ARNOLD PALMER

1 serving

Author: Hannah Theisen

INGREDIENTS

- 1 cup lemonade
- 1 cup Numi Citrus Green Iced Tea (prepared according to package directions)
- 1 lemon and/or lime

INSTRUCTIONS

- ① In a tall glass or mason jar, combine 1 cup of lemonade and 1 cup of Numi Citrus Green Iced Tea
- ② Add ice and few slices of lemon or lime

HARD LEMONADE ARNOLD PALMER

1 serving

Author: Hannah Theisen

INGREDIENTS

- 1 cup lemonade
- 1 cup Numi High Mountain Black Iced Tea (prepared according to package directions)
- 1 oz. bourbon
- Fresh cherries (optional)
- Orange slices (optional)

INSTRUCTIONS

- ① In a tall glass combine 1 cup of lemonade and 1 cup of Numi High Mountain Black Iced Tea
- ② Add bourbon, ice, fresh cherries and an orange slice; garnish with cherries

*Arnold
Palmer*



MINTY ARNOLD PALMER

1 serving

Author: Alison Evanow

INFUSION (makes 12 servings)

- 6 Numi Moroccan Mint tea bags
- 750 ml bottle vodka

INGREDIENTS

- 2 oz. vodka/tea infusion
- 1 1/2 oz. lemonade
- 1/2 oz. organic agave nectar
- 1/4 oz. triple sec
- Fresh lemon and/or lime

INSTRUCTIONS

- ① Place 6 tea bags in 750 ml bottle of vodka
- ② Infuse for at least 4-6 hours
- ③ Remove bags before use
- ④ Mix 2 oz. tea infusion with rest of ingredients in a cocktail shaker and shake for 15 seconds
- ⑤ Strain into martini glass or over rocks glass
- ⑥ Top with a squeeze of lemon or lime and lemon or lime zest



BERRIED TREASURES MARTEANI

1 serving

Author: Alison Evanow

INFUSION (makes 12 servings)

- 1 pouch Numi Berried Treasures Iced Tea
- 750 ml bottle vodka

INGREDIENTS

- 2 oz vodka/tea infusion
- 1/2 oz. fresh lime juice
- 1/2 oz. agave nectar or simple syrup
- ginger beer

INSTRUCTIONS

- ① In large bowl or container, pour 750 ml bottle of vodka over Berried Treasures pouch
- ② Steep for at least 3 hours
- ③ Remove pouch before use
- ④ Mix tea infusion with lime juice and sweetener in a cocktail shaker with crushed ice
- ⑤ Shake; strain in martini glass or on the rocks
- ⑥ Top with ginger beer and garnish with a lime twist and lemon zest



MATE LEMON-TEA-NI

1 serving

Author: Alison Evanow

INFUSION (Makes 12 servings)

- 3 Numi Mate Lemon tea bags
- 3 Numi Decaf Ginger Lemon tea bags
- 750 ml bottle vodka

INGREDIENTS

- 2 oz. vodka/tea infusion
- 1 1/2 oz. unsweetened fresh lime juice
- 1/2 oz. agave nectar
- 1/4 oz. triple sec
- Lime zest for garnish

INSTRUCTIONS

- ① Place all 6 tea bags in 750 ml bottle of vodka
- ② Infuse for 4 - 6 hours
- ③ Remove bags before use
- ④ Mix all ingredients in a cocktail shaker and shake for 15 seconds
- ⑤ Strain into martini glass
- ⑥ Add a tiny amount of lime zest



TURMERIKA MARTEANI

1 serving

Author: Rachel Reuben

SIMPLE SYRUP:

- 1 Numi Amber Sun Turmeric Tea bag
- 1 cup granulated sugar
- 1 cup water
- 1 tsp grated fresh ginger
- 1 tsp coriander

GARAM MASALA SUGAR MIX

- 4 tbsp cane sugar (or other granulated sugar)
- 1 tsp garam masala spice blend

COCKTAIL

- 2 parts vodka
- 1/2 part Numi Amber Sun Turmeric Tea simple syrup
- 1 part lemon juice
- Lemon twist to garnish

INSTRUCTIONS

Simple Syrup:

- ① Dissolve sugar in boiling water
- ② Add ginger, coriander and tea bag
- ③ Remove from heat and let sit for 30 minutes; remove tea bag
- ④ Moisten rim of martini glass and dip into sugar mixture (sugar + spice)
- ⑤ Fill shaker with ice cubes; add vodka, simple syrup and lemon juice
- ⑥ Shake vigorously and strain into sugar-rimmed glass; garnish with lemon twist

*Green
Russian*

MATCHA GREEN RUSSIAN

6 servings

Author: Jerry James Stone

INGREDIENTS:

- 2 cups milk of your choice
- 2 cups sugar
- 1 vanilla bean, halved & scraped
- 3 tbsp. Numi Citrus Matcha powder
- 2 cups vodka
- 1 qt. fresh cream

INSTRUCTIONS

- ① Warm milk, sugar, vanilla bean (seeds and pod), and Matcha until sugar is dissolved
- ② Remove vanilla bean
- ③ Allow to cool
- ④ Transfer green tea mixture to pitcher and add vodka; mix well
- ⑤ Overfill glass with ice and add 2 parts Matcha green tea liqueur; then float 1 part fresh cream over top
- ⑥ Dust with matcha powder



GREY RUSSIAN

1 serving

Author: Allison Evanow

INGREDIENTS:

- 4 Numi Aged Earl Grey tea bags
- Orange-infused vodka
- Lemon wedges

COCKTAIL:

- 1 1/2 parts Numi Aged Earl Grey
- 1 1/2 parts orange-infused vodka
- Lemon or orange twist

INSTRUCTIONS

- ① Steep tea bags in 1 cup of hot water for 2 minutes, then remove tea bags and chill liquid for later use
- ② Combine tea and vodka and stir
- ③ Serve on the rocks
- ④ Garnish with lemon or orange twist

For more ways to creatively incorporate tea into food and beverages, visit the Numi Tea Garden at blog.numitea.com.



We'd love to see your creations — tag Numi Organic Tea on Instagram, Facebook and Twitter with **#DrinkNumi!**