



## *Specialty Teas*

### **BERRY BERRY**

*(Caffeine Free Fruit and Herb Tea)*

**Country of Origin:** Blend of various dried fruits and herbs from Canada, USA, Thailand, Spain

**Cup Characteristics:** A full flavored tea with deep berry notes. The infused cup is burgundy red and provides strength and character. A terrific tasting herbal tea.

**Infusion:** Deep burgundy red

**Ingredients:** Luxury hibiscus, Elderberries, Dried black currants, Natural flavors.

**Information:**

Herb and fruit tea in some circles is considered a new type of tea. We formulated this blend to accommodate tastes of people who wanted to experience a refreshing healthy new style drink without caffeine. What we got was a terrific 'tea' that is unbelievably delicious and enjoyed Hot or Cold! In fact we have clients in the northern climes who add a few cloves and cinnamon sticks, simmer for an hour and then add some red wine - a perfect mulled wine for cold stormy nights.

Our clients tell us that Berry Berry is their most favorite herb and fruit tea. We have to agree. The hibiscus adds a tart dimension to the blend, which makes it very refreshing. The rosehip chips add a mellow smoothness to the tea along with Vitamin C. The currants give the tea a very distinctive character - black for fruitiness and red currants for 'bite' and tangy flavor. Finally, we added raisins to give a natural sweetness and topped this off with natural flavors to further enhance the delightful character of this tea.

**A selling tip:** Sample this tea in your shop. Prepare a concentrated brew (2 quarts) sweeten with 5 teaspoons of sugar, fill up a pump style insulated airpot with ice, pour the concentrated brew over the ice. Make 1-ounce cups available for sampling. Sample gets ready for a run on your Berry Berry! (The Berry Berry is sampled cold in order that you give an immediate impact of the taste to your customer. Additionally a hot beverage could potentially cause a problem if your customers are allowed to sample without supervision)

For a terrific hot drink garnish with a cinnamon stick and a slice of orange and instead of using white sugar try brown sugar (Go Mick Jagger). The cinnamon gives a lovely spice hint and the orange brightens up the berry character. Our family simply loves this combination. For a summer time drink Berry Berry iced is hard to beat. It is refreshing and thirst quenching and not overly sweet. For formal times garnish the glass with a strawberry and a sprig of mint - for non-formal times pour it into your glass and enjoy it gulp after gulp! For your young children - get popsicle forms and freeze lightly sweeten Berry Berry, your kids will love it! By virtue of the fact these blends do not contain any tea and are a special blend of fruits and herbs - they are caffeine free! An additional benefit is these 'teas' contain Vitamin C. What could be better - a healthy drink that tastes GREAT!

**Hot tea brewing method:** Place 1.5 to 2 teaspoons of Berry Berry per cup (and add 1 teaspoon for the pot) into the teapot. Pour boiling water into pot and let it steep for 3-7 minutes (or longer - the longer the steeping time to more intense the flavor becomes). Pour into your cup and add sugar to taste. \*\*do not add milk - the milk will curdle due to the ingredients in this blend.

**Iced tea-brewing method:** Do Not Pour Hot Liquid directly into a Glass Pitcher

(to make 1 liter/quart): Place 12-15 teaspoons of Berry Berry into a teapot or heat resistant pitcher. Pour 1 1/4 cups of freshly boiled water over the tea. Steep for 5 minutes. Quarter fill a serving pitcher with cold water. Pour the tea into your serving pitcher straining the leaves. Add ice and top-up the pitcher with cold water. Garnish and sweeten to taste. [A rule of thumb when preparing fresh brewed iced tea is to double the strength of hot tea since it will be poured over ice and diluted with cold water].