

# HOW TO BREW THE PERFECT CUP OF ZIPPYSPARKLES TEA

(& mix it up!)

## THE BLENDS: AN OVERVIEW

### radiance

Taste: earthy, mild, grounding  
Great for: mixing with teas ie green tea, white tea or coffee, into cakes or smoothies. Good for use throughout day. Caffeine free.

### cleanse

Taste: fresh, minty & sour  
Great for: use alone or mix into ice teas, mocktails (or ice cubes!) with citrus, sweet fruits. Good for use morning to noon. Contains caffeine.

MAGIC RATIO: 1 TO 2 TBSPS OF BLEND FOR EVERY 12 FL-OZ. (REGULAR MUG) OF FILTERED WATER

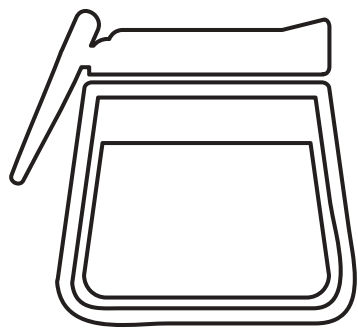
#### The right tools for your preferred style

- Infuser
- Strainer
- Teapot with strainer
- French Press

#### Other things you may need

- A teaspoon for measuring
- A regular mug (12 fl-oz)
- Other bases if you want to mix it up, ie. green tea, coffee, matcha, cocoa powder, turmeric
- Toppings: rose petals, lavender, amaranth, cacao nibs, vanilla pods
- Soy, almond, quinoa milk

GO WITH FILTERED WATER, ESPECIALLY IF YOUR TAP WATER TASTES ODD

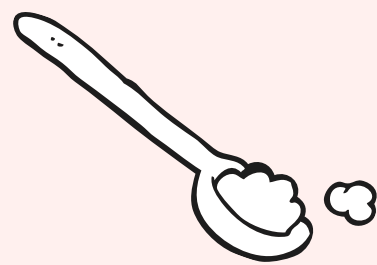


### KNOW YOUR BREWING METHOD

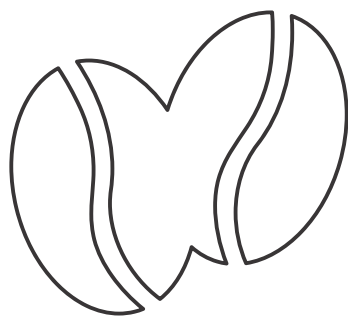
Ideally, a good blend of floral tea should be brewed with water slightly just at boiling point.

### MIXING & MEASUREMENTS

Generally, when mixing the blends with other ingredients, a good rule is to aim for 2-3 teaspoons of blends/tea/florals/herbs per regular mug. This means if you mix in one teaspoon of Radiance, you could opt to add up one to two teaspoons of green tea/cocoa powder/matcha etc per mug (please adjust up or down according to preference of taste). Multiply accordingly per no. of pax/mug(s).



### RADIANCE BLEND & COFFEE



Brew your coffee to your usual preference. Separately, brew a cup/or a pot of Radiance. Once the coffee is ready, blend milk alternative together with the coffee and Radiance in a blender.

Tip: A good ratio is 1/2 milk, 3/4 coffee, 1/4 Radiance. As always, mix it up to your preference, have fun experimenting. This works too when making matcha latte or other alternative lattes (tumeric, beetroot lattes) or even in raw cake batters.

### HAVE FUN WITH YOUR GARNISH

Pour your blend in your favorite mug. Top with florals, such as rose, amaranth, lavender, osmanthus or even something fun such as cacao nibs, cinnamon, vanilla, if you wish. Bring out a plate of cookies. Pick up your favourite book or knit project

Here's to living beautifully, living inspired.

