

## *tea shot*

Our preferred brewing method that creates a concentrated tea shot. Like espresso, you can add water or milk to make it an americano or latte. Refer to ratios on the back.

### **INVERTED AEROPRESS**

Assemble aeropress and stand on countertop, upside down.

Add 2tbs (11g) of tea and 5oz (142g) of hot water.

Stir tea thoroughly and wait 90 seconds.

Using 2 disposable filters\*, add the filter unit to complete aeropress assembly.

Flip aeropress over onto cup and press down.

\*3 filters may be used for a cleaner tasting tea shot, or 1 nondisposable filter.

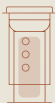
### **MOKA POT**

Fill base of the moka pot with 5oz (142g) water.

Insert filter basket and fill with 2tbs (11g) of tea.

Twist top of the moka pot tightly on, and place on stove top over medium heat.

Wait for a gurgling sound, then remove from heat and serve.



## *cup of tea*

Creates a full-bodied robust cup that's unlike any brew. Treat it like coffee and dress your cup up with a splash of cream, LUXE Sugar Cube, or enjoy pure.

### **FRENCH PRESS**

Preheat french press by pouring in hot water and discarding.

Fill vessel with 2tbs (11g) of tea.

With a circular motion, pour in 12oz (350g) of hot water and stir.

Steep for approximately 3.5 minutes.

Plunge the press and serve immediately.

### **POUR OVER**

Place pour over unit on cup and insert a filter.

Pour hot water on filter to pre-soak.

Empty cup and fill filter with 2tbs (11g) of tea.

In a slow circular motion, pour in most of 12oz (350g) of hot water, slowly and evenly.

Wait 30 seconds, and slowly pour in remaining hot water.



### **MANHATTAN BLACK**

212F | 100C | boiling water

### **CAPE TOWN**

212F | 100C | boiling water

### **GREEN GOLD**

180F | 80C | fish eye boil

### **CHARLES GREY**

212F | 100C | boiling water



This isn't your average cup of tea! Our patented loose leaf teas taste great and brew just like your favourite cup of coffee. Coffee lovers appreciate the robust body and the clean, long lasting energy without the jitters or crash that can follow coffee; Tea enthusiasts appreciate the full, exquisite flavours extracted from the tea leaves and the health benefits offered by each tea variety.

Our Signature Tea Blends are authentically sourced from tea farms around the world. There are no additives, no actual coffee, it is 100% pure, organic tea. The secret is in the brewing, all made the Teaspresa way.

# Brew Methods



*americano*  
tea shot  
water



*latte*  
tea shot  
steamed milk



*cappuccino*  
tea shot  
steamed milk  
frothed milk






*mocha*  
tea shot  
chocolate  
steamed milk



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## TEASPRESSA®

COFFEE INSPIRED TEA