



## BLACK TEA ZEN CAFÉ BLEND

### ICED CHAI BLACK TEA

Makes 2 (12-ounce) servings

*An original recipe prepared for us by Love & Lemons.*

#### INGREDIENTS:

- 2 tablespoons Aiya Black Tea Zen Café Blend
- 1 ½ cups water
- 2 cinnamon sticks
- 1 whole spice of your choice
- ¼-½ cup almond milk
- 2 handfuls of ice

#### DIRECTIONS:

1. Bring water to a simmer over low heat.
2. Stir in Aiya Black Tea Zen Café Blend along with the cinnamon sticks and a few additional spices of your choice.
3. Turn off the heat and let the tea steep for 15 minutes while it cools to room temperature.
4. Once cool, strain the tea to remove spice pieces.
5. Pour over ice and stir in almond milk to each glass.

**NOTE:** For additional spice, use star anise, cardamom pods, cloves, or black peppercorns.

### CACAO BLACK TEA MOCHA

Makes 2 servings

*An original recipe prepared for us by Love & Lemons.*

#### INGREDIENTS:

- 2 tablespoons Aiya Black Tea Zen Café Blend
- 3 teaspoons raw cacao powder
- 2 cups almond milk, heated

#### DIRECTIONS:

1. Mix Aiya Black Tea Zen Café Blend with raw cacao powder (sift your cacao powder if lumpy).
2. Pour into 2 cups of hot almond milk and whisk until combined.
3. If the mixture is too thick, strain it through a fine-mesh strainer. Then pour into 2 mugs and enjoy!



## MATCHA ZEN CAFÉ BLEND

### CREAM CHEESE FOAM MATCHA LATTE

Makes 2 servings

*An original recipe prepared for us by One Happy Bite.*

#### INGREDIENTS:

- 2 tablespoons Aiya Matcha Zen Café Blend
- 12-16 ounces hot water, divided
- 1 ½ ounces cream cheese, room temperature
- 3 tablespoons milk
- 4 tablespoons whipping cream
- 1 tablespoon sugar
- ¼ teaspoon salt

#### DIRECTIONS:

1. In a small bowl, beat cream cheese until smooth and creamy. Then add milk, 1 tablespoon at a time, and mix until smooth and combined.
2. Add whipping cream, sugar, and salt. Beat until thick.
3. Prepare two cups. In each cup, mix 6-8 ounces of hot water and 1 tablespoon of Aiya Matcha Zen Café Blend.
4. Spoon cream cheese foam on top of the Matcha latte. Enjoy!

### MATCHA COCONUT LATTE

Makes 1 (8-ounce) serving

*An original recipe prepared for us by Love & Lemons.*

#### INGREDIENTS:

- 1 tablespoon Aiya Matcha Zen Café Blend
- ½ cup hot water
- ½ cup light coconut milk

#### DIRECTIONS:

1. Spoon the Matcha into a large mug. Add the hot water and coconut milk, then whisk briskly until frothy (about 30 seconds). If desired, add additional water, coconut milk, and/or sweetener.

**NOTE:** For a richer latte, substitute the light coconut milk with a full-fat coconut milk.

### MATCHA MANGO SMOOTHIE

Makes 2 (16-ounce) servings

*An original recipe prepared for us by Love & Lemons.*

#### INGREDIENTS:

- 2 tablespoons Aiya Matcha Zen Café Blend
- 1 cup almond milk
- 1 mango, sliced
- A few handfuls of ice

#### DIRECTIONS:

1. In a high speed blender, combine all ingredients. Blend until smooth.

**NOTE:** Add 1 sliced frozen banana for a creamier smoothie.

### MATCHA SPARKLING LEMONADE

Makes 1 serving

*An original recipe prepared for us by One Happy Bite.*

#### INGREDIENTS:

- 1 tablespoon Aiya Matcha Zen Café Blend
- 2 tablespoons hot water
- 1 cup sparkling water
- ½ lemon
- Ice
- 4 mint leaves, plus more for garnish

#### DIRECTIONS:

1. In a glass, mix Aiya Matcha Zen Café Blend with hot water.
2. Add mint leaves and muddle until the leaves begin to tear apart.
3. Add juice from ½ lemon.
4. Fill the glass with ice and add sparkling water.
5. Garnish with mint leaves and lemon slices. Enjoy!



*Matcha Sparkling Lemonade*