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Punch recipes

Hot apple fruit punch

For a 300 ml teacup Time
required: 10 min



Recommended retail price: 4.50 €



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Ingredients

1 Tea Diamond® EILLLES TEA Apple Fruits	0,31 €
½ tart apple (e.g., Elstar)	0,19 €
150 ml water	---
100 ml elderberry juice	0,49 €
1 star anise	0,20 €
1 tsp acacia honey	0,10 €
Cost of goods:	1,29 €

Preparation:

1. Remove the core from the (washed) apple and slice the flesh into thin slices or cut into cubes. Place the water, elderberry juice, and star anise in a small saucepan and simmer for 1-2 minutes.
2. Add the Tea Diamond® and apple slices or cubes to the simmering mixture and leave to infuse for 5-10 minutes. Remove the pyramid bag and star anise.
3. Pour the apple and elderberry fruit punch into a heatproof glass or mug and sweeten with acacia honey.
4. Serve immediately!

English winter punch

For a 300 ml teacup
Time required: 10 min



Recommended retail price: 3,90 €
with almond crunch



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0,33 €

0,05 €

0,17 €

0,29 €

0,84 €

Ingredients:

1 Tea Diamond ® EILLES TEE Organic
English Breakfast
1 large pinch of ground cardamom
130 ml water
2 cl almond syrup
120 ml barista almond milk

Ingredients for almond crunch:

2 tsp almond flakes
2 tbsp sugar

Preparation

1. Place the Tea Diamond® and cardamom in a large mug. Pour boiling water over it. Allow the tea to steep for 4-5 minutes.
2. Meanwhile, froth the almond milk in a milk frother. Remove the pyramid bag. Add almond syrup to the tea. Top with almond milk foam and serve immediately. Serve with almond crunch (see below) if desired.

To do this, roast 2 teaspoons of almond flakes in a small pan until golden brown, stirring frequently, and place on baking paper. Allow to cool slightly, crumble the almonds a little and shape into a 15 cm long strip on the baking paper. Caramelize 2 tablespoons of sugar in a small pan until golden brown and spoon it over the almonds in strips.

Hot herb garden with cranberry

For a 300 ml teacup

Time required: 10



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Ingredients

1 Tea Diamond® EILLES TEE Herbal
Garden

0,31 €

150 ml water

100 ml cranberry nectar

0,29 €

20 g soft cranberries

0,30 €

1 organic lemon wedge

0,15 €

1,05 €

Preparation:

1. Place the water, cranberry nectar, cranberries, and lemon wedge in a small saucepan and bring to a boil. Add 1 Tea Diamond® to the boiling mixture and allow to steep for 5-10 minutes. Remove the pyramid bag.

2. Pour the punch into a heatproof glass or mug and sweeten with acacia honey to taste. Serve immediately!

Recommended retail price: 4,20 €



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Enjoy making it!