



"Specialty Teas"

CASABLANCA

(Caffeine Free Fruit and Herb Tea)

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

Cup Characteristics: Discover fruity hints of raspberry and strawberry foremost. Exotic components add depth and mystery to the cup.

Infusion: Tending pinkish

Ingredients: Luxury natural dried apple pieces, Hibiscus, Rosehip, Elderberries, Maracuja pieces, Sunflower petals, Passion flowers, Rose petals, Raspberry pieces, Strawberry pieces, Kiwi pieces, Cornflower petals, 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! This tea has a very exotic flavor profile. The delicious blend of fruit and raspberry flavors combined with the natural flavors and tartness of the various dried fruits create a summertime cooler or a wintertime summer reminder.

This tea has a flavor that is a melody of fruits. Some of the fruits are exotic and others have a definite North American flavor. Think of a Saturday market where the fresh smells of various fruits tantalizingly blend in the air. This tea has notes of raspberry that come to the foreground.

For a summer time drink Casablanca 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! If you have small children use the Casablanca tea to make popsicles - they taste great and contain very little sugar.

By virtue of the fact that these blends do not contain any tea and are a special blend of fruits and herbs - they are caffeine free! An additional benefit is that 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 Casablanca 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 Casablanca 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].