



ENROOT

REJUVENATE: Peach Hibiscus Jasmine Green Tea

TEA RITUAL

Our 20-hour slow and rejuvenating cold brew combines the rich floral bouquet of fresh hibiscus flowers, jasmine pearl blossoms and green tea leaves with fresh muddled peaches.

TASTING NOTES

“The aroma of a ripened peach is dominant with lingering floral accents of fresh jasmine and hibiscus. This peach hibiscus jasmine green tea is a well-balanced home run!” -*Chef Adam Evans*

Ingredients:

Organic sparkling cold brew hibiscus and jasmine green tea, peach purée and lemon juice



 25 calories

 5g sugar



FOOD PAIRING

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PAIR WITH

Earthy, woody or savory (like a medium red)

EXAMPLES

Goat cheese

Blue cheese

Herbed crackers

Walnuts

Focaccia

Kalamata olives

Truftsks or mushrooms

Sushi rolls

Smoked salmon

Grilled tuna

BBQ chicken

Peking duck

Roasted lamb

Avoid: Spicy dishes, creamy sauces, desserts

FEATURED RECIPE

Toasted Chickpeas and Curried Kale by Chef Digby Stridiron

ABOUT REJUVENATE

The deep red organic hibiscus flower blooms in mid to late summer from a tropical plant, offering a sweet, tangy and vivid cranberry-like flavor. Harvested by hand when plump and juicy, it has historically been used in the African diaspora for soothing/healing treatments.

Refreshingly floral, organic jasmine green tea is a labor of love, where green tea leaves are dried and made to absorb the fragrance of fresh jasmine pearl blossoms. Floral, sweet and sensual, jasmine green tea possesses a concentration of healthful antioxidants and has been regarded as a digestif.

A healthful and luscious stone fruit, organic peaches offer summer sweetness while delivering vitamins, minerals and plant compounds. In season from May through September.

Zesty lemon adds a little ray of sunshine, while offering antioxidants and Vitamin C, known to help strengthen the immune system.

BEST SERVED COLD OR ICED + GENTLY MIXED

