



ENROOT

RELAX: Strawberry Lavender Rosemary Tulsi

TEA RITUAL

Our 20-hour slow and relaxing cold brew combines the antioxidants of succulent strawberries with heavenly lavender blossoms, aromatic rosemary and calming tulsi leaves.

TASTING NOTES

“Fragrant, light and refreshing, the Strawberry Lavender Rosemary Tulsi has a nice crisp flavor that lingers throughout the palate.”

-Chef Matthew McClure

Ingredients:

Organic sparkling cold brew rosemary, tulsi and lavender tea and strawberry juice



 25 calories

 5g sugar

 ESPRESSO
60mg
CAFFEINE METER
60
NO CAFFEINE

FOOD PAIRING

Relax: Strawberry Lavender
Rosemary Tulsi

PAIR WITH

Sweet, rich or spicy
(like a sweet wine)

EXAMPLES

- Brie
 - Gorgonzola cheese
 - Dried figs or apricots
 - Crudités
 - Mango salsa
 - Spicy pastas
 - Indian food
 - Szechuan food
 - Biscotti
 - Vanilla or almond cookies
 - Berry tarts
 - Cobblers
 - Sorberts
- Avoid: citrus, red meats, sugary desserts

FEATURED RECIPE

Chilled Strawberry Soup with
Mint Cream
by Chef Michael Cimarusti

ABOUT RELAX

With its slightly sweet and clove-like aroma, organic tulsi, or holy basil, has served as an adaptogen, healing herb and sacred plant in Indian culture for over 5,000 years. Alternative medicine uses are found in Ayurvedic treatments to reduce stress, increase energy and work as an anti-inflammatory.

With its spa aromatic properties, organic lavender blossoms bring a heavenly floral flavor, while its relaxing effects can help induce calm and improve sleep.

Organic rosemary brings a savory and herbal undertone, while being hailed since ancient times for its medicinal properties, offering nutrients and antioxidant compounds.

In season May through September, juicy, ripe, organic strawberries offer sweetness and antioxidants, plant compounds and vitamins.

BEST SERVED COLD OR ICED +
GENTLY MIXED

