



TAZO®

UNEXPECTED RECIPES FROM TAZO® CONCENTRATES

— TEA-BASED COCKTAILS, MOCKTAILS, DESSERTS AND MORE —

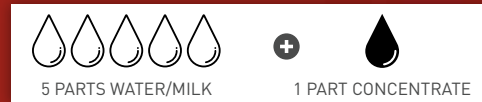
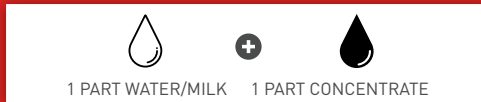
Of course the artful, imaginative ingredient blends in Tazo® make delicious iced teas & tea lattes, but you can also use those same concentrates to craft other drinks and dishes to keep your adventurous guests on their toes.



A BIT ABOUT TAZO® CONCENTRATES

Tazo® Concentrates come in 2 blends: 1:1 and 5:1. The 1:1 blends have a balance of sweetness and flavour while the 5:1 blends are much stronger and sweeter (a little bit goes a long way).

(1:1)



(5:1)

DARE TO BE DIFFERENT Tazo® Concentrates are also a great base for mixing and crafting a variety of iced tea mocktails, cocktails and more. Whether you're a seasoned mixologist, catering manager, menu creator or restaurant owner in search of a deliciously unique flavour offering, brewing the unexpected with Tazo® Concentrates is sure to please any and every guest.

TIPS ON THE RECIPES IN THIS GUIDE We think these drinks and dishes are pretty amazing as they are, but they're of course open to interpretation. Make them your own. Switch ingredients. Use crazier garnishes. It's up to you.

MAKE THEM LOCAL: Are there regional ingredients you can use to better connect with guests?

KEEP IT SEASONAL: Flavours change throughout the year, menus ought to match.

TEA IS TIMELY: Guests are looking for new tea experiences, and they know the Tazo® name. Use it to pique interest in new offerings.

CHEERS!



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TAZO® ICED TEA CONCENTRATES

CREATE DELICIOUS BEVERAGES WITH NO BREWING EQUIPMENT. **BLACK:** A REFRESHING BLEND OF CRISP BLACK TEAS. **PASSION®:** A RADIANT BLEND OF HIBISCUS FLOWERS, HERBS & TROPICAL FRUIT ESSENCES. **ZEN™:** A HARMONIOUS BALANCE OF GREEN TEA WITH LEMONGRASS & SPEARMINT.



AROMATHERAPY

Fresh, unique flavours come together in this deliciously on-trend cocktail.

AMT

45 ml
30 ml
30 ml
30 ml
60 ml

INGREDIENT

Gin
Cocchi Americano
Lavender simple syrup
Fresh lime juice
TAZO® ICED BLACK TEA CONCENTRATE
Ice

DIRECTIONS

Fill glass with ice. Place all ingredients in shaker with ice. Shake vigorously. Strain into glass.

GARNISH: Rosemary stem and lime wedge

GLASSWARE: Rocks glass

NOTES: Prepare simple syrup with lavender to steep, or purchase Monin. Cocchi Americano is a trending liqueur with mixologists.



BLACK TEA PUNCH

Herbaceous, delicious and so very on trend.

AMT

30 ml
30 ml
30 ml
30 ml
60 ml
4 dashes

INGREDIENT

Light rum
Averna
Fresh lime juice
Simple syrup
TAZO® ICED BLACK TEA CONCENTRATE
Cranberry bitters
Ice

DIRECTIONS

Fill glass with ice. Place all ingredients in shaker with ice. Shake vigorously. Strain into glass.

GARNISH: Orange peel or dehydrated orange slice

GLASSWARE: Collins glass

NOTES: Amaro liqueurs are trending with mixologists.



CHERRY SODA

Not your everyday cherry-flavoured drink.
Big, complex flavours but without any alcohol.

AMT

90 ml
30 ml
60 ml
30 ml
4 dashes

INGREDIENT

TAZO® ICED BLACK TEA CONCENTRATE

Simple syrup
Cherry syrup
Knorr® Intense Flavours Citrus Fresh
Bitters
Ice
Soda

DIRECTIONS

Fill glass with ice. Place all ingredients, but soda, in shaker with ice. Shake vigorously. Strain into glass. Top with soda.

GARNISH: 5 Maraschino cherries

GLASSWARE: Pint glass

NOTES: This mocktail is a great introduction into Knorr® Intense Flavours. You can use Luxardo Cherries and the syrup from the jar.



ZEN CUP

A British classic gets an unexpected update. Guests will love this twist on the classic Pimm's Cup cocktail.

| AMT | INGREDIENT | DIRECTIONS |
|----------|---------------------------------------|---|
| 30 ml | Gin | Fill glass with ice. Place all ingredients, but soda, in shaker with ice. Shake vigorously. Strain into glass. Top with soda. |
| 45 ml | Pimm's | |
| 30 ml | Fresh lime juice | |
| 30 ml | Simple syrup | |
| 60 ml | TAZO® ICED ZEN TEA CONCENTRATE | |
| 3 Slices | Cucumber | GARNISH: Cucumber sliced lengthwise paper thin on |
| 3 | Mint leaves | Mandolin with a mint sprig |
| | Ice | GLASSWARE: Collins glass |
| | Soda | |



ZENCELLO

Fresh, zesty and ready for any party — any time of day.

AMT

30 ml
30 ml
30 ml
60 ml

INGREDIENT

Vodka
Maple syrup
Fresh lemon juice
TAZO® ICED ZEN TEA CONCENTRATE
Sparkling Wine
Ice

DIRECTIONS

Place all ingredients, but wine, in shaker with ice. Shake vigorously. Strain into glass. Top with sparkling wine.

GARNISH: Lemon rind twist

GLASSWARE: Champagne flute

NOTES: An ideal brunch cocktail. You can also use Cava or Prosecco.



BUDDHA'S TEMPLE

Alcohol-free drinks need not be boring. This delicious mocktail is a refreshing take on the Shirley Temple.

AMT

30 ml
90 ml
 30 ml
 30 ml

INGREDIENT

Knorr® Intense Flavours Citrus Fresh
TAZO® ICED ZEN TEA CONCENTRATE
 Simple syrup
 Grenadine
 Soda
 Ice

DIRECTIONS

Fill glass with ice. Place all ingredients, but soda, in shaker with ice. Shake vigorously. Strain into glass. Top with soda.

GARNISH: Orange slice and lime wedges

GLASSWARE: Pint glass



PINK DRAGON

Unexpected ingredients bring big flavours in an approachable cocktail.

| AMT | INGREDIENT | DIRECTIONS |
|-------|---|---|
| 30 ml | Fresh lemon juice | Fill glass with ice. Place all ingredients, but soda, in shaker with ice. Shake vigorously. Strain into glass. Top with soda. |
| 30 ml | Gin | |
| 30 ml | Cherry Heering | |
| 30 ml | Averna | |
| 60 ml | TAZO® ICED PASSION TEA CONCENTRATE | |
| | Soda | GARNISH: Lemon wheel and fresh cherries |
| | Ice | GLASSWARE: Rocks glass |
| | | NOTES: Made with trending liqueurs, this cocktail will be a hit with mixologists. |



“ RITA ”

Perfect for hot sunny days — and the days you wish were hot and sunny. The classic margarita gets a flavour boost from Tazo® and complex Green Chartreuse.

AMT

30 ml
30 ml
15 ml
15 ml
30 ml
60 ml

INGREDIENT

Tequila
Green Chartreuse
Pineapple juice
Agave nectar
Lime juice
TAZO® ICED PASSION TEA CONCENTRATE
Ice

DIRECTIONS

Fill glass with ice. Place all ingredients in shaker with ice. Shake vigorously. Strain into glass.

GARNISH: Lime wedge and salt on rim of glass

GLASSWARE: Rocks glass



ROYAL TAI

Tastes like a relaxing afternoon on the beach — and it's alcohol free!
Try this mocktail twist on the classic Mai Tai.

AMT

60 ml
30 ml
90 ml
30 ml

INGREDIENT

Mango nectar
Knorr® Intense Flavours Citrus Fresh
TAZO® ICED PASSION TEA CONCENTRATE
Simple syrup
Soda
Ice

PREPARATION

Fill glass with ice. Place all ingredients, but soda, in shaker with ice. Shake vigorously. Strain into glass. Top with soda.

GARNISH: Mango slice and lime wedge

GLASSWARE: Collins glass



(1:1)

TAZO® CHAI CLASSIC LATTE CONCENTRATE

THIS SLIGHTLY SWEET TEA CONCENTRATE COMBINES ROBUST BLACK TEA WITH EVOCATIVE NOTES OF CARDAMOM, CINNAMON, GINGER, VANILLA, AND STAR ANISE. IT'S JUST BEGGING TO BE TURNED INTO AMAZING BEVERAGES AND DISHES.



GINGER BEER FLOAT

A warm twist on a soda fountain staple.

AMT

120 ml
3 scoops
180 ml

INGREDIENT

TAZO® CHAI CLASSIC LATTE CONCENTRATE
Ben and Jerry's Vanilla Ice Cream, #16 scoop
Ginger beer

DIRECTIONS

Pour Tazo® Chai Classic Latte Concentrate into bottom of chilled pint glass or glass mug. Scoop ice cream over top of Tazo. Pour ginger beer over ice cream. Serve immediately.



SIPPABLE S'MORES

Spiced chocolate with marshmallow graham topping.

AMT

475 ml
230 g
240 ml
85 g
20 g

INGREDIENT

Hazelnut Milk
Bittersweet Chocolate
TAZO® CHAI CLASSIC LATTE CONCENTRATE
Marshmallow Topping
Graham Crackers, crushed

PREPARATION

Add Hazelnut Milk, Chocolate and Tazo® Chai Classic Latte Concentrate to saucepan and over low heat melt chocolate. Do not boil. When chocolate is melted pour into 4 coffee mugs. Top each mug with 21 grams of Marshmallow fluff (brulee with pastry torch). Serve immediately.

GARNISH: 5 grams of crushed graham cracker
sprinkled over each

GLASSWARE: Glass tea mug



TOM & JERRY

A warm and spiced eggnog style cocktail.

AMT

BATTER

6 each
6 g
225 g
675 g
45 ml
2 each

INGREDIENT

Eggs, separated
Salt
Butter, room temperature
Confectioners sugar
TAZO® CHAI CLASSIC LATTE CONCENTRATE
Lemon juice, fresh

COCKTAIL

30 ml
30 ml
120 ml
60 g
White rum
Cognac
Water, hot
Batter, prepared

DIRECTIONS

PREPARE THE BATTER

Beat egg whites and salt until foamy in a large glass or metal mixing bowl until stiff peaks form. Lift your beater or whisk straight up: the egg whites should form a sharp peak that holds its shape.

Beat the egg yolks to soft peaks in a separate bowl. Beat the butter and confectioners' sugar in a large bowl until light and fluffy. Add the egg yolks, Tazo® Chai Classic Latte Concentrate and fresh juiced lemons to the butter mixture; mix. Stir in the egg whites; beat until well blended.

Batter can be frozen or kept in refrigerator for several weeks.

PREPARE THE COCKTAIL

Place 45 grams of prepared batter into the bottom of a coffee mug. Put in the alcohol and then pour the hot water over the mixture and stir. Top with 15 grams of the batter.



CHAI DONUTS

A light pastry with a decadent filling.

AMT

INGREDIENT

TAZO CHAI PASTRY CREAM

| | |
|--------------|---|
| 200 g | Sugar |
| 9 each | Egg yolks |
| 50 g | Cornstarch |
| 85 g | Butter |
| 30 ml | TAZO® CHAI CLASSIC LATTE CONCENTRATE |
| 700 ml | Milk |

DOUGH

| | |
|--------------|---|
| 2 pack | Rapid Rise Yeast |
| 120 ml | Water, warm |
| 25 g | Sugar |
| 375 g | All-purpose flour |
| 120 ml | Milk |
| 30 ml | Yogurt, plain |
| 45 ml | TAZO® CHAI CLASSIC LATTE CONCENTRATE |
| As needed | Vanilla extract |
| As needed | Salt |
| 1 each | Lemon, zest of |
| 2 each | Egg Yolks Beaten |
| 45 ml | Butter, melted |

DIRECTIONS

PREPARE THE TAZO CHAI PASTRY CREAM

Whisk sugar, yolks, and cornstarch in a medium saucepan until smooth. Add butter, Tazo® Chai Classic Latte Concentrate, and milk; bring to a boil. Reduce heat to medium; cook, stirring, until custard is thick, 3 to 5 minutes. Pour through a mesh strainer into a bowl; cover surface with plastic wrap. Chill completely. Refrigerate until ready to serve.

PREPARE THE DOUGH

In a small mixing bowl place the yeast, 60 ml cup warm water and a pinch of sugar and let stand for 3-5 minutes until foams.

In a big mixing bowl place 315 grams of flour, create a hole in the middle of the pile and add the yeast mixture mixing slowly. Add the warm milk, yogurt, Tazo® Chai Classic Latte Concentrate, sugar and vanilla extract and mix all well (can be done in a food processor) than add the salt and the lemon zest and mix it in.

Add the yolks and the margarine and the rest of the flour (60 grams) as needed so dough would not be too sticky but not too dry as well. Transfer to an oiled, big mixing bowl and let rise for an hour and a half, until doubles in volume.

Punch the dough lightly and transfer to a lightly floured working surface. With a rolling pin roll the dough to be 6 mm thick and then cut circles using a cup or a cookie cutter. Place the dough circles on a floured tray and let rise again for about 45 minutes in a warm place.

PREPARE THE DONUTS

Dip fry the donuts in vegetable oil heat to 190°C, turning the donuts so they are golden from all sides. Remove to a tray lined with paper towels. Allow to cool. Make a small hole in donut and pipe in Tazo Chai Pastry Cream and dust with confectioners sugar.



ROASTED BUTTERNUT SQUASH SOUP

A spicy and creamy harvest celebration.

| AMT | INGREDIENT | PREPARATION |
|-------------------------|--|---|
| BUTTERNUT SQUASH | | PREPARE THE BUTTERNUT SQUASH |
| 1 each | Butternut squash (3 lbs), halved vertically & seeded | Place the butternut squash on a sheet pan and drizzle each half with just enough olive oil to lightly coat the squash on the inside (about 5 ml each). Rub the oil over the inside of the squash and sprinkle it with salt and pepper. |
| 25 ml | Olive oil | |
| To taste | Salt and pepper | |
| SOUP | | Turn the squash face down and roast at 220° C until it is tender and completely cooked through, about 45 to 50 minutes. |
| 15 ml | Olive oil | Set the squash aside until it's cool enough to handle, about 10 minutes. Then use a large spoon to scoop the butternut squash flesh into a bowl and discard the tough skin. |
| 125 g | Carrots, rough chop | |
| 80 g | Onions, rough chop | |
| 50 g | Celery, rough chop | PREPARE THE SOUP |
| 5 g | Salt | |
| 4 cloves | Garlic | |
| 950 ml | Knorr® Liquid Concentrated Base Chicken, prepared | Warm 15 ml olive oil over medium heat until shimmering in 2 quart minimum stock pot. Add the chopped carrots, onions and celery, add 5 grams salt. Cook, stirring often, until the vegetables has softened and are starting to turn golden on the edges, about 3 to 4 minutes. |
| 240 ml | TAZO® CHAI CLASSIC LATTE CONCENTRATE | Add the garlic and cook until fragrant, about 1 minute, stirring frequently. Add prepared Knorr® Liquid Concentrated Base Chicken, Tazo® Chai Classic Latte Concentrate, garam masala and butternut squash to pot. Bring to a simmer. Transfer the soup to blender or use immersion wand. Blend until creamy. |
| 8 g | Garam Masala | |
| 60 ml | Heavy cream | |
| | | Stir in cream taste and blend in more salt and pepper, if necessary. |

TAZO®

Made with fresh, handpicked ingredients, these premium concentrates create delicious iced teas and tea lattes with no brewing required. Preparing them is as easy as 1-2-3.



1 **SHAKE**
thoroughly



2 **MIX**
concentrate with
water or any milk



3 **SERVE**
heated or
over ice



**Request 2 FREE Tazo® Concentrates Samples
at ufs.com/TazoSamples**

Cups, dispensers and other merch are available from your UFS sales rep.
For more unexpected blends of Tazo®, visit ufs.com/tazo

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