



TAZO®

UNEXPECTED RECIPES FROM TAZO® CONCENTRATES

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

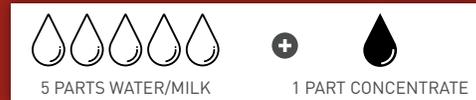
Of course the artful, imaginative ingredient blends in Tazo® make delicious iced teas & tea lattes, but you can also use those same concentrates to craft other drinks and dishes to keep your adventurous guests on their toes.



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 flavor 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 flavor 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: Flavors 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 flavors come together in this deliciously on-trend cocktail.

AMT

1.5 oz
1 oz
1 oz
1 oz
2 oz

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

1 oz
1 oz
1 oz
1 oz
2 oz
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-flavored drink. Big, complex flavors but without any alcohol.

AMT	INGREDIENT	DIRECTIONS
3 oz	TAZO® ICED BLACK TEA CONCENTRATE	Fill glass with ice. Place all ingredients, but soda, in shaker with ice. Shake vigorously. Strain into glass. Top with soda.
1 oz	Simple syrup	
2 oz	Cherry syrup	
1 oz	Knorr® Intense Flavors Citrus Fresh	
4 dashes	Bitters	
	Ice	GARNISH: 5 Maraschino cherries
	Soda	GLASSWARE: Pint glass
		NOTES: This mocktail is a great introduction into Knorr® Intense Flavors. 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
1 oz	Gin	Fill glass with ice. Place all ingredients, but soda, in shaker with ice. Shake vigorously. Strain into glass. Top with soda.
1.5 oz	Pimm's	
1 oz	Fresh lime juice	
1 oz	Simple syrup	
2 oz	TAZO® ICED ZEN TEA CONCENTRATE	
3 Slices	Cucumber	GARNISH: Cucumber sliced lengthwise paper thin on Mandolin with a mint sprig
3	Mint leaves	GLASSWARE: Collins glass
	Ice	
	Soda	



ZENCELLO

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

AMT	INGREDIENT	DIRECTIONS
1 oz	Vodka	Place all ingredients, but wine, in shaker with ice. Shake vigorously. Strain into glass. Top with sparkling wine.
1 oz	Maple syrup	
1 oz	Fresh lemon juice	
2 oz	TAZO® ICED ZEN TEA CONCENTRATE	GARNISH: Lemon rind twist
	Sparkling Wine	GLASSWARE: Champagne flute
	Ice	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	INGREDIENT	DIRECTIONS
1 oz	Knorr® Intense Flavors Citrus Fresh	Fill glass with ice. Place all ingredients, but soda, in shaker with ice. Shake vigorously. Strain into glass. Top with soda.
3 oz	TAZO® ICED ZEN TEA CONCENTRATE	
1 oz	Simple syrup	
1 oz	Grenadine	
	Soda	
	Ice	GARNISH: Orange slice and lime wedges
		GLASSWARE: Pint glass



PINK DRAGON

Unexpected ingredients bring big flavors in an approachable cocktail.

AMT	INGREDIENT	DIRECTIONS
1 oz	Fresh lemon juice	Fill glass with ice. Place all ingredients, but soda, in shaker with ice. Shake vigorously. Strain into glass. Top with soda.
1 oz	Gin	
1 oz	Cherry Heering	
1 oz	Averna	
2 oz	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 flavor boost from Tazo® and complex Green Chartreuse.

AMT

1 oz
1 oz
.5 oz
.5 oz
1 oz
2 oz

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	INGREDIENT	PREPARATION
2 oz	Mango nectar	Fill glass with ice. Place all ingredients, but soda, in shaker with ice. Shake vigorously. Strain into glass. Top with soda.
1 oz	Knorr® Intense Flavors Citrus Fresh	
3 oz	TAZO® ICED PASSION TEA CONCENTRATE	
1 oz	Simple syrup	
	Soda	GARNISH: Mango slice and lime wedge
	Ice	GLASSWARE: Collins glass



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TAZO® CHAI PUMPKIN SPICE LATTE CONCENTRATE

MADE FROM A BLEND OF BLACK TEA, CINNAMON, GINGER, BLACK PEPPER AND SPICES, THIS CONCENTRATE OFFERS A TASTY FLAVOR EXPERIENCE THAT EMBODIES THOSE COLDER MONTHS.



FALLTINI

Why let spring and summer martinis have all the fun?
This amazing martini really brings the flavors of fall to life.

AMT

1 oz
1 oz
2 oz
2 oz

INGREDIENT

Amaretto
Rye
**TAZO® CHAI PUMPKIN SPICE
LATTE CONCENTRATE**
Almond milk

DIRECTIONS

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

GARNISH: Cinnamon stick and dust with nutmeg

GLASSWARE: Martini glass



APPLE CHAI TODDY

Unexpectedly warming and oh so delicious.
It's a hot toddy packed with even more fall flavors.

AMT	INGREDIENT	DIRECTIONS
1 oz	Calvados	Combine cider, lemon and Tazo® and keep warm. Stir calvados and manzanilla in a warm mug. Pour over Tazo® mixture.
2 oz	Hot apple cider	
1 oz	Manzanilla	
.5 oz	Lemon juice	
2 oz	TAZO® CHAI PUMPKIN SPICE LATTE CONCENTRATE	
		GARNISH: Apple slices, star anise and cinnamon
		GLASSWARE: Glass tea mug



PUMPKIN PIE

Fall and winter are all about deliciously decadent drinks like this one. It's an awesome seasonal dessert in a glass!

AMT	INGREDIENT	PREPARATION
3 oz	Heavy cream	Place Tazo®, cream, pumpkin and ice in blender. Blend on high until well blended. Pour into glass and top with ginger beer.
3 oz	TAZO® CHAI PUMPKIN SPICE LATTE CONCENTRATE	
2 Tbsp	Canned pumpkin	
.25	Cup ice	
	Ginger beer	GARNISH: Candied ginger and whipped cream GLASSWARE: Pint glass



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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

4 OZ

3 scoops
5 fl oz

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

16 oz
8 oz
8 OZ
1 cup
.25 cup

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 .25 cup of Marshmallow fluff (brulee with pastry torch). Serve immediately.

GARNISH: 1 Tbsp of crushed graham cracker
sprinkled over each

GLASSWARE: Glass tea mug



TOM & JERRY

A warm and spiced eggnog style cocktail.

AMT

BATTER

6 each
1 Tbsp
.5 lb
1.5 lb
3 Tbsp
2 each

INGREDIENT

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

COCKTAIL

1 fl oz
1 fl oz
4 fl oz
4 Tbsp
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 3 Tbsp 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 1 Tbsp of the batter.



CHAI DONUTS

A light pastry with a decadent filling.

AMT INGREDIENT

TAZO CHAI PASTRY CREAM

1 cup	Sugar
9 each	Egg yolks
6 Tbsp	Cornstarch
6 Tbsp	Butter
2 TBSP	TAZO® CHAI CLASSIC LATTE CONCENTRATE
3 cups	Milk

DOUGH

1.5 packages	Rapid Rise Yeast
.5 cup	Water, warm
2 Tbsp	Sugar
3 cups	All-purpose flour
.5 cup	Milk
2 Tbsp	Yogurt, plain
3 TBSP	TAZO® CHAI CLASSIC LATTE CONCENTRATE
As needed	Vanilla extract
As needed	Salt
1 each	Lemon, zest of
2 each	Egg Yolks Beaten
3 Tbsp	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, .25 cup warm water and a pinch of sugar and let stand for 3-5 minutes until foams.

In a big mixing bowl place 2.5 cups 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 (1/2 cup) 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 .25 inch 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 375°F, 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
BUTTERNUT SQUASH	
1 each	Butternut squash (3 lbs), halved vertically & seeded
.5 Tbsp	Olive oil
To taste	Salt and pepper
SOUP	
1 Tbsp	Olive oil
1 cup	Carrots, rough chop
.5 cup	Onions, rough chop
.5 cup	Celery, rough chop
To taste	Salt
4 cloves	Garlic
4 cups	Knorr® Liquid Concentrated Base Chicken, prepared
8 oz	TAZO® CHAI CLASSIC LATTE CONCENTRATE
3 Tbsp	Garam Masala
.25 cup	Heavy cream

PREPARATION

PREPARE THE BUTTERNUT SQUASH

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 1 teaspoon each). Rub the oil over the inside of the squash and sprinkle it with salt and pepper.

Turn the squash face down and roast at 425° F until it is tender and completely cooked through, about 45 to 50 minutes.

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.

PREPARE THE SOUP

Warm 1 tablespoon olive oil over medium heat until shimmering in 2 quart minimum stock pot. Add the chopped carrots, onions and celery, add 1 teaspoon salt. Cook, stirring often, until the vegetables has softened and are starting to turn golden on the edges, about 3 to 4 minutes.

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.

Stir in cream taste and blend in more salt and pepper, if necessary.



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TAZO® GREEN TEA MATCHA LATTE CONCENTRATE

THIS SOOTHING BLEND OF TRADITIONAL GREEN TEA, MATCHA AND NATURAL FRUIT FLAVORS CAN BE CRAFTED INTO ALL KINDS OF AMAZING, ADVENTUROUS DRINKS.



MILK & HONEY

So cool, so smooth, so delicious. Matcha is on the rise, and this cocktail is a great way to excite adventurous guests.

AMT

1.5 oz

1 oz

2 oz

2 oz

INGREDIENT

Whisky

Honey

**TAZO® GREEN TEA MATCHA
LATTE CONCENTRATE**

Heavy cream

Ice

PREPARATION

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

GARNISH: Pear slices

GLASSWARE: Martini glass



MATCHA MULE

The Moscow Mule gets an update with the on-trend flavor of matcha.

AMT	INGREDIENT	PREPARATION
1.5 oz	Vodka	Fill glass with ice. Place all ingredients, but soda, in shaker with ice. Shake vigorously. Strain into glass. Top with soda.
2 oz	Plum wine	
.5 oz	Lime juice	
2 oz	TAZO® GREEN TEA MATCHA LATTE CONCENTRATE	
	Soda	
	Ice	GARNISH: Mint and lime wedge
		GLASSWARE: Copper mule mug
		NOTE: This twist on a trendy drink is delicious year round and especially when it's warm out.



MATCHA COLADA

Perfect if you like piña coladas and getting caught in the rain.
A mocktail version of the classic that everyone can enjoy.

AMT

2 oz
3 oz
3 oz
1 oz
1/4 cup

INGREDIENT

Pineapple juice
Coconut cream
**TAZO® GREEN TEA MATCHA
LATTE CONCENTRATE**
Knorr® Intense Flavors Citrus Fresh
Ice

PREPARATION

Place Tazo®, coconut, pineapple juice, Knorr® Intense Flavors Citrus Fresh and ice in blender. Blend on high until well blended.

GARNISH: Pineapple

GLASSWARE: Rocks glass



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**

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