



# CARMIËN PURE ROOIBOS COMBO COOKING TEABAGS



**A catering size combo of red and green rooibos cooking bags, crafted from superior quality rooibos and masterfully produced on the farm. The larger teabags create a strong, concentrated tea stock to keep on hand in your kitchen.**

**Red rooibos adds a warm, hearty flavour with spices. Green rooibos brings a subtle herbal fynbos note with fresh herbs. Use instead of stock or water in both savoury and sweet dishes.**

Ideal for:

- Meat and chicken
- Casseroles, bredies and potjies
- Soups and stews
- Vegetables, grains and pulses
- Sweet dishes and dressings

Ingredients: Rooibos (*Aspalathus linearus*) (100%).

## HOT BREW STOCK

Simply add 1 teabag to 400 ml boiling water. Steep 5 - 10 minutes to get a strong concentrated tea. Remove the teabag and use lukewarm or cold as a stock or instead of water in the dish. Can also be added bit by bit while stir-frying or braising to prevent food sticking to the bottom of the pan. Add salt as you prefer. For a more subtle flavour use COLD water. This will be recommended for making sweet dishes and salad dressings.



<b>PRODUCT</b>	Pure Rooibos Combo Cooking Teabags
<b>UNIT SIZE</b>	20 catering-size teabags 160 g/5.64 oz
<b>SHIPPER / OUTER SIZE</b>	12 x 20's/160 g units
<b>SHIPPERS/OUTERS PER PALLET</b>	105
<b>PALLETS PER 20FT CONTAINER</b>	10
<b>SHELF LIFE</b>	4 years