



CARMIÉN SPICY ROOIBOS MASALA CHAI COOKING TEABAGS



A masterfully crafted blend of rooibos, cardamom, turmeric, ginger, black pepper, cinnamon and cloves. Balanced and aromatic, this cooking teabag creates a warm, mildly spiced tea stock for everyday use. Use as a flavourful alternative to stock or water in savoury dishes or infuse into milk or cream to add gentle spice to sweet recipes.

Ideal for:

- Curries, briedies and potjies
- Soups and stews
- Whole meat cuts and braised vegetables
- Marinades, couscous and dumplings
- Sponge cake, carrot cake and fruit cake

Ingredients: Rooibos (*Aspalathus linearus*) (70%), Chai spices blend (cardamom, turmeric, ginger, black pepper, cinnamon, cloves) (30%).

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.



PRODUCT	Spicy Rooibos Masala Chai Cooking Teabags
UNIT SIZE	20 catering-size teabags 160 g/5.64 oz
SHIPPER / OUTER SIZE	12 x 20's/160 g units
SHIPPERS/OUTERS PER PALLET	105
PALLETS PER 20FT CONTAINER	10
SHELF LIFE	2 years

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by

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Rooibos tea