

"Fleur de Cacao" Ice Tea



RECIPE QUANTITY 300 ml/ 1 glass

RECIPE NUMBER

DR10031

Darjeeling tea infusion

180 g water	6.35oz
2.5 g black tea Darjeeling First Flush	0.09oz

Heat the water to 80°C / 176°F pour on the tea and let it steep for 4 minutes. Strain.

"Fleur de Cacao" Ice Tea

180 g Darjeeling tea infusion	6.35oz
70 g Koa Cocoa Fruit Juice, Cocoa (<i>Theobroma cacao</i> L.) pulp juice ice cubes	2.47oz
50 g ice cubes	1.76oz

Finishing

Pour hot tea infusion over the Cacao Fruit Juice ice cubes. Stir until they are completely dissolved. Place ice cubes in a tea glass and fill with cold tea. Decorate with lemon peel.

FELCHLIN PRODUCTS

HA90 Koa Cocoa Fruit Juice, Cocoa
(*Theobroma cacao* L.) pulp juice

Please note: Some products are not available in all markets

"Fleur de Cacao" Ice Tea



Recipe number : DR10031

Description : A refreshing ice-tea made with cacao fruit juice

Sales data :		Nutritional values per 100 g :	
Shelf life	1 day	Kilocalorie (kcal)	16
Selling days	1 day	Kilojoule (kJ)	67
Selling price		Lipids	0 g
Selling unit	300 ml/ 1 glass	saturated fatty acids	0 g
		Carbohydrates	3.5 g
		of which sugars	3.5 g
		Proteins	0.16 g
		Salt	0 g

Declaration :

Water, cacao fruit juice, black tea

State 05.03.2024

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation