

# Tea Latte

Softer and creamier than its relative the cappuccino, the café latte is adored in Italy as a breakfast drink of espresso and steamed milk. Since its inception in the 1800's, the café latte has spread to coffee houses around the world. We found that our malty and robust organic Pu-erh tea makes an excellent substitute for espresso in this familiar favorite. Pu-erh gives a nice boost of energy, without the jitters of coffee. Enjoy!

**NUMI TEA LATTE** 1, 12 oz. serving

**4 Numi organic tea bags**

**¼ cup steamed or warm milk**

**½ tsp. agave nectar or honey (optional)**

**1. Steep tea in 8 oz. hot water for 5 minutes**

**2. Stir in sweetener**

**3. Finish with steamed or warm milk**

*Credit: Diana Agtane*

Try this recipe with any of our regular and Pu-erh teas. Discover your own favorite Numi Organic Tea lattes.



Pu•erh (pū-ěr) is an ancient fermented tea known for its healthy properties and rich, bold taste. Its unique fermentation process results in more antioxidants than most green teas!

## Tea Latte *continued...*

### CHOCOLATE & CARDAMOM PU-ERH LATTE 1, 12oz. serving

2 Numi Chocolate Pu-erh tea bag  
2 Numi Cardamom Pu-erh tea bag  
1½ tsp. agave nectar  
¼ cup hot milk  
8 oz. hot water

1. **Steep** 4 tea bags in 8 oz. hot water for 4 min. in serving cup.
2. **Stir** in ½ tsp. of agave nectar
3. **Pour** milk over tea

*Credit: Diana Agtane*

### MATCHA LATTE 1, 12oz. serving

1 tsp. matcha powder  
2 tsp. sugar  
6 oz. hot water  
4 oz. hot milk

1. **Combine** matcha powder, sugar and water in cup; mix well
2. **Steam** milk
3. **Pour** milk over tea
4. **Top** latte with foam and serve

*Credit: Diana Agtane*