

# Refreshing Healthier Drinks recipe by Typhoo's

Inspired by ancient wellness traditions, Typhoo—the iconic British Tea brand has come up with some healthy and revitalizing cold infusions to cool down the summer heat. With a unique sensorial taste, these cold infusions can be savored as a thirst-quenching and invigorating beverage and can be enjoyed at any time of the day. Typhoo cold infusions are luxurious brews, the fruit infusions and organic range is caffeine free. These infusions are extremely relaxing and are bound to enliven your senses; here are few stimulating recipes, to freshen you up this summer!

## Iced Peach Mint Green Tea

### Ingredients

- 3 cups cold water
- 4 Typhoo Green Tea Moroccan Mint bags
- 112 ounce can peach nectar
- ½ cup fresh mint leaves, slightly crushed
- Sugar (as per taste)
- Ice cubes

### Directions

Bring water just to boiling in a large saucepan. Remove from heat; add Typhoo green tea bags. Steep covered, for 5 minutes. Remove and discard bags. Stir in nectar, mint and sugar. Cover and chill for 2 to 4 hours. Strain tea mixture; serve over ice. Makes 5 servings



## Black Currant Mint Green Iced Tea



### Ingredients

- 4 Typhoo Black-currant Bracer Fruit Infusion tea bags
- 2 Typhoo green tea Moroccan mint tea bags
- 5 cups water
- Blackcurrant
- Mint leaves
- Ice

### Directions

Place six tea bags in a heat-safe bowl or container. Bring 2 cup of water to a boil, and then pour over tea bags. Let steep for 10 or so minutes.

Once steeped, remove tea bags and

pour in 3 cups of room temperature water. Chill until ready to serve.

Add several black currant and fresh mint leaves to the bottom of a sturdy glass. Using a muddler or a wooden spoon, press down on the blackcurrant/mint leaves and lightly twist. The blackcurrant will burst slightly and the mint leaves will become even more fragrant.

Add ice and pour tea over top. Garnish with extra blackcurrant and mint leaves if you like.

## Iced Green Tea with Ginger, Mint and Honey

### Ingredients

- 6 cups water
- 1/4 cup ginger, peeled and sliced
- 6 Typhoo green tea lemon and honey tea bag
- 1/2 cup mint leaves, tightly packed, plus extra to serve
- Honey (as per taste)
- 1 lemon, divided

### Directions

In a medium-sized pot, combine the water and ginger slices. Bring to a boil. Once the water boils, remove from heat and add the tea bags and mint leaves. Cover

the pot and steep for about 15 minutes.

Strain the brewed tea; separating the liquid from the mint leaves and tea bags. Mix in the honey and juice from half of the lemon into the tea. Transfer to a pitcher and cool to room temperature before refrigerating.

Slice the second half of the lemon. When ready to serve, add 1 to 2 lemon slices into each glass, along with a few mint leaves and ice cubes. Once the tea has cooled, pour it into the glasses and serve.



Typhoo is available at leading F&B stores in Delhi/NCR, Mumbai, Bangalore, Chennai, Kolkata, Pune, Goa Coimbatore, Hyderabad and Chandigarh. For further information, visit [www.typhooindia.com](http://www.typhooindia.com).