



MATE LATTE

INSTRUCTIONS

(for coffee brewers)

- 1) Pour 4 oz Yerba Mate "Special Drip Grind" loose tea into the MEM TEA IMPORTS provided "ICED TEA/CHAI" brew funnel.
- 2) **IMPORTANT:** In brew funnel, cover loose tea with a layer of **ICE CUBES** (to reduce brew temperature).
- 3) Using the ½ gallon setting, brew.
- 4) This is the Mate Latte concentrate used to make hot and iced drinks. Store in a covered container in the refrigerator.
- 5) STIR before each use.
- 6) To make a hot MATE LATTE, pour equal parts concentrate and soy or regular milk into a steaming pitcher and steam on the espresso machine until hot (160°–170°).
DO NOT OVERHEAT.
- 7) To make a cold MATE LATTE, combine two parts concentrate and one part cold soy or regular milk and pour over ice.
- 8) Add sweetener or flavor shots as desired.

YERBA MATE - This very popular and traditional tea of South America contains "mateine", a mild stimulant related to caffeine. Noted for its health and nutritional benefits, the flavor of mate is earthy, smoky and reminiscent of sweet pumpkin. CONTAINS MATEINE.