



MATE LATTE

INSTRUCTIONS

(for stovetop brewing)

- 1) On the stove top, heat ½ gallon water to 175°F and shut off heat.
- 2) Add 4 oz Yerba Mate "Special Drip Grind" loose tea, stir and cover.
- 3) Steep for 3 minutes.
- 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.