

# TEA

## INSPIRATION SEASONAL RECIPES

**BRADLEY'S**  
TEA REINVENTED

**MONIN**





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## INSPIRATION SEASONAL RECIPES

BRADLEY'S  
TEA COMPANY

MONIN

In this 'Seasonal Recipes' calendar you will discover various tea creations based on the delicious flavours of BRADLEY'S tea, enriched with various syrups from MONIN. This calendar contains both cold and hot tea specials, so that you can enjoy the perfect tea combination for every moment all year round.

BRADLEY'S is a brand for the true tea lover. Whether you like the classic favourites or you enjoy being surprised by exciting flavour combinations. The tea leaves are picked by hand on the steep slopes of the tea plantations in Sri Lanka. They are then immediately processed into tea. This way you are assured of a delicious cup of tea.

Our brands offer the best of both worlds to surprise your guests. By adding MONIN to BRADLEY'S tea, you can easily create delicious drinks that provide the extra experience your guests are looking for. The combination of BRADLEY'S tea and MONIN offers a tasty and distinctive alternative to standard soft drinks or alcoholic beverages. It also gives you the opportunity to achieve higher margins and distinguish yourself with creative, unique drinks.

This calendar offers inspiration to serve your guests in a fun and healthy way.

**Enjoy the discovery of these unique and delicious creations from BRADLEY'S x MONIN.**

# WHAT'S YOUR FAVOURITE NUMBER TODAY?



# ASIAN SUNRISE



## JANUARY

- Pump 1x10 ml **MONIN Ginger Concentrate** into the glass.
- Add a sachet of **BRADLEY'S Piraminis Ginger Citrus N0.19**
- Pour 200 ml of hot water into the glass.
- Add 1 lemongrass stalk and 1 slice of lemon to the tea.
- Serve with a smile and advise your guests to let the tea steep for 3-7 minutes for optimal taste.



# SPICED SUNSET



## FEBRUARY

- Pump 1x10 ml **MONIN Spicy Mango** into the glass.
- Add a sachet of **BRADLEY'S Piraminis Rooibos N0.04**
- Pour 200 ml of hot water into the glass.
- Add 1 cinnamon stick, 1 slice of lemon and 1 chili pepper to the tea.
- Serve with a smile and advise your guests to let the tea steep for 3-5 minutes for optimal taste.



# VANILLA EARL



## MARCH

- Pump 1x10 ml **MONIN French Vanilla** into the glass.
- Add a sachet of **BRADLEY'S Piraminis Earl Grey NO.12**
- Pour 200 ml of hot water into the glass.
- Add 2 dried apricots and 1 star anise to the tea.
- Serve with a smile and advise your guests to let the tea steep for 3-5 minutes for optimal taste.



# RHUBARB TWIST



**APRIL**

- Pump 1x10 ml **MONIN Rhubarb** into the glass.
- Add a sachet of **BRADLEY'S Piraminis Earl Grey N°12**
- Pour 200 ml of hot water into the glass.
- Add 1 fresh slice of ginger and 1 star anise to the tea.
- Serve with a smile and advise your guests to let the tea steep for 3-5 minutes for optimal taste.



# MAY ELDERBLOSSOM



## MAY

- Pump 1x10 ml **MONIN Elderflower** into the glass.
- Add a sachet of **BRADLEY'S Piraminis Green Tea Lemon N°55**
- Pour 200 ml of hot water into the glass.
- Add 1 slice of lime and 1 sprig of mint to the tea.
- Serve with a smile and advise your guests to let the tea steep for 3-5 minutes for optimal taste.



# ROOIBOS CITRUS



**JUNE**

- Fill the glass with ice cubes.
- Pump 2x10 ml **MONIN Cloudy Lemonade** into the glass.
- Pour the chilled tea into the glass and stir well.
- Add 2 slices of lime to the iced tea.
- Serve with a smile.

## Tip!

Prepare larger quantities to serve cold. Use 4 sachets Bradley's Piraminis Rooibos NO.04 per litre of water. Steep for 4 minutes and let cool.



# MINTY MOROCCAN



**JULY**

- Fill the glass with ice cubes.
- Pump 2x10 ml **MONIN Cloudy Lemonade** into the glass.
- Pour the chilled tea into the glass and stir well.
- Add 2 slices of lime to the iced tea.
- Serve with a smile.

## Tip!

Prepare larger quantities to serve cold. Use 4 sachets **Bradley's Piraminis Moroccan Mint NO.46** per litre of water. Steep for 4 minutes and let cool.



# ROOIBOS PASSION



**AUGUST**

- Fill the glass with ice cubes.
- Pump 1x10 ml **MONIN Cloudy Lemonade** and 1x10 ml **MONIN Passion Fruit** into the glass.
- Pour the chilled tea into the glass and stir well.
- Add half a passion fruit to the iced tea..
- Serve with a smile.

## Tip!

Prepare larger quantities to serve cold. Use 4 sachets Bradley's Piraminis Rooibos NO.04 per litre of water. Steep for 4 minutes and let cool.



# SUNNY PEACHY



## SEPTEMBER

- Fill the glass with ice cubes.
- Pump 1x10 ml **MONIN Cloudy Lemonade** and 1x10 ml **MONIN Peach** into the glass.
- Pour the chilled tea into the glass and stir well.
- Add 2 slices of lemon to the iced tea.
- Serve with a smile.

### Tip!

Prepare larger quantities to serve cold. Use 4 sachets **Bradley's Piraminis Moroccan Mint NO.46** per litre of water. Steep for 4 minutes and let cool.



# AUTUMN HARVEST



## OCTOBER

- Pump 1x10 ml **MONIN Pumpkin Spice** into the glass.
- Add a sachet of **BRADLEY'S Piraminis English Blend N0.01**
- Pour 200 ml of hot water into the glass.
- Add 1 cinnamon stick and 1 star anise to the tea.
- Serve with a smile and advise your guests to let the tea steep for 3-5 minutes for optimal taste.



# NUTTY CHAI



## NOVEMBER

- Pump 1x10 ml **MONIN Hazelnut** into the glass.
- Add a sachet of **BRADLEY'S Piraminis Golden Chai N0.35**
- Pour 200 ml of hot water into the glass.
- Add 1 star anise to the tea.
- Serve with a smile and advise your guests to let the tea steep for 5 minutes for optimal taste.



# JOLLY GINGER CHAI



## DECEMBER

- Pump 1x10 ml **MONIN Gingerbread** into the glass.
- Add a sachet of **BRADLEY'S Piraminis Golden Chai N0.35**
- Pour 200 ml of hot water into the glass.
- Add 1 star anise to the tea.
- Serve with a smile and advise your guests to let the tea steep for 5 minutes for optimal taste.

