



ICED HIBISCUS TEA WITH MINT SOFT WHIP

Cool off with a glass of Iced Hibiscus Tea topped with a refreshing mint-kissed cloud of Soft Whip Cold Foam. Start by steeping hibiscus flowers with cinnamon sticks and a bright orange peel for a naturally vibrant, ruby-red brew. While it's still warm, stir in agave for a smooth, floral sweetness, then chill until icy cold. Shake mint extract into Soft Whip Cold Foam for a cool, aromatic finish. Pour the tea over ice, leave a little room at the top, and crown it with that mint-infused Soft Whip Cold Foam. A fresh mint leaf seals the deal for a crisp, fragrant tea that feels like summer in a glass.

Yield: 1 Tea



INGREDIENTS

1 Unit	RICH'S Sweet Cream Soft Whip Cold Foam, 12 Ct, 1.19 lb (#09229)
1 C	Dried Hibiscus Flowers
4 C	Water
1/4 C	Agave
2 Each	Cinnamon Sticks
2 Slices	Orange Peel
1 tsp.	Mint extract
1 Piece	Fresh Mint

DIRECTIONS

- 1 In a medium size pot, bring water to a boil.
- 2 Turn off heat and add the hibiscus flowers, cinnamon sticks, and orange peels. Steep for 12.5 minutes.
- 3 Strain.

- 4 While warm, add the agave and steep for 4 minutes for a balanced flavor or 6 minutes for a stronger flavor.
- 5 Place in refrigerator to chill.
- 6 Open Soft Whip Cold Foam carton and add mint extract. Close and shake well to mix
- 7 Serve in a glass with ice, leaving an inch of space from the top.
- 8 Top with the mint-infused Soft Whip Cold Foam.
- 9 Garnish with fresh mint leaf before serving.