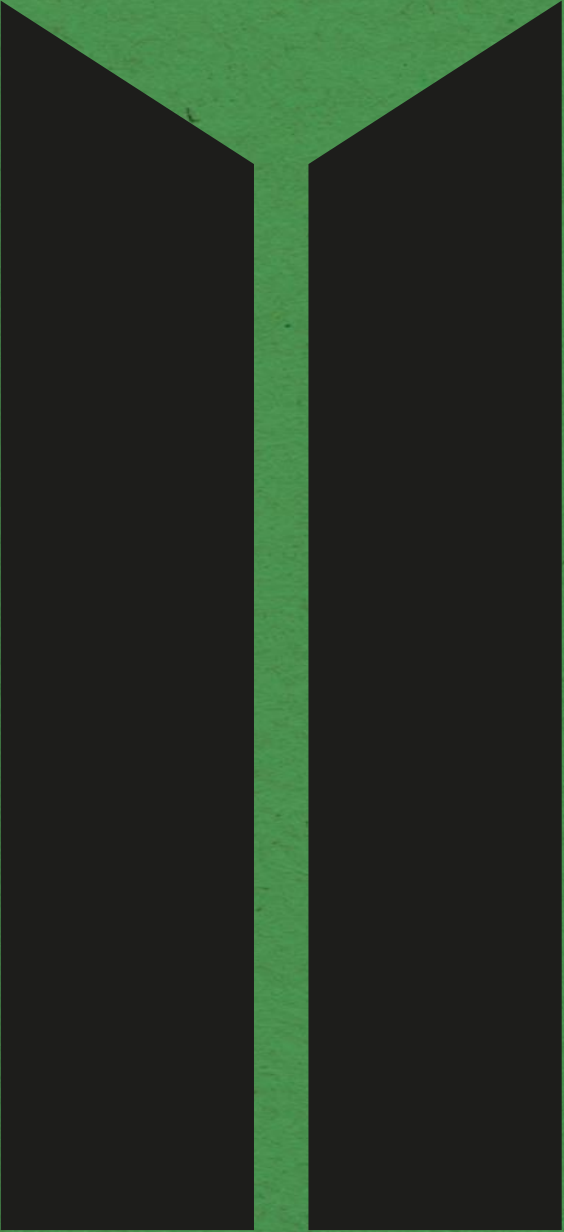




Tea Ambassador Programme

Changing Journeys Through Tea





Changing Journeys Through Tea

- We train and upskill refugees in hospitality as well as fund advanced English language classes.
- We hire refugees on a full-time basis in our warehouse and to work in our sister cafés, TRAMPOLINE Cafes, in Central London.

750,000 teabags = 1 full-time job for a refugee



Today's take aways

An understanding of the world of tea

Knowledge of NEMI teas

Confidence to make delightful teas.





宁可三日无粮 不可一日无茶

*“Better to be deprived of food for
three days than of tea for one”*

Chinese proverb

1 – What is tea?



6 main tea types

White

Green

Yellow

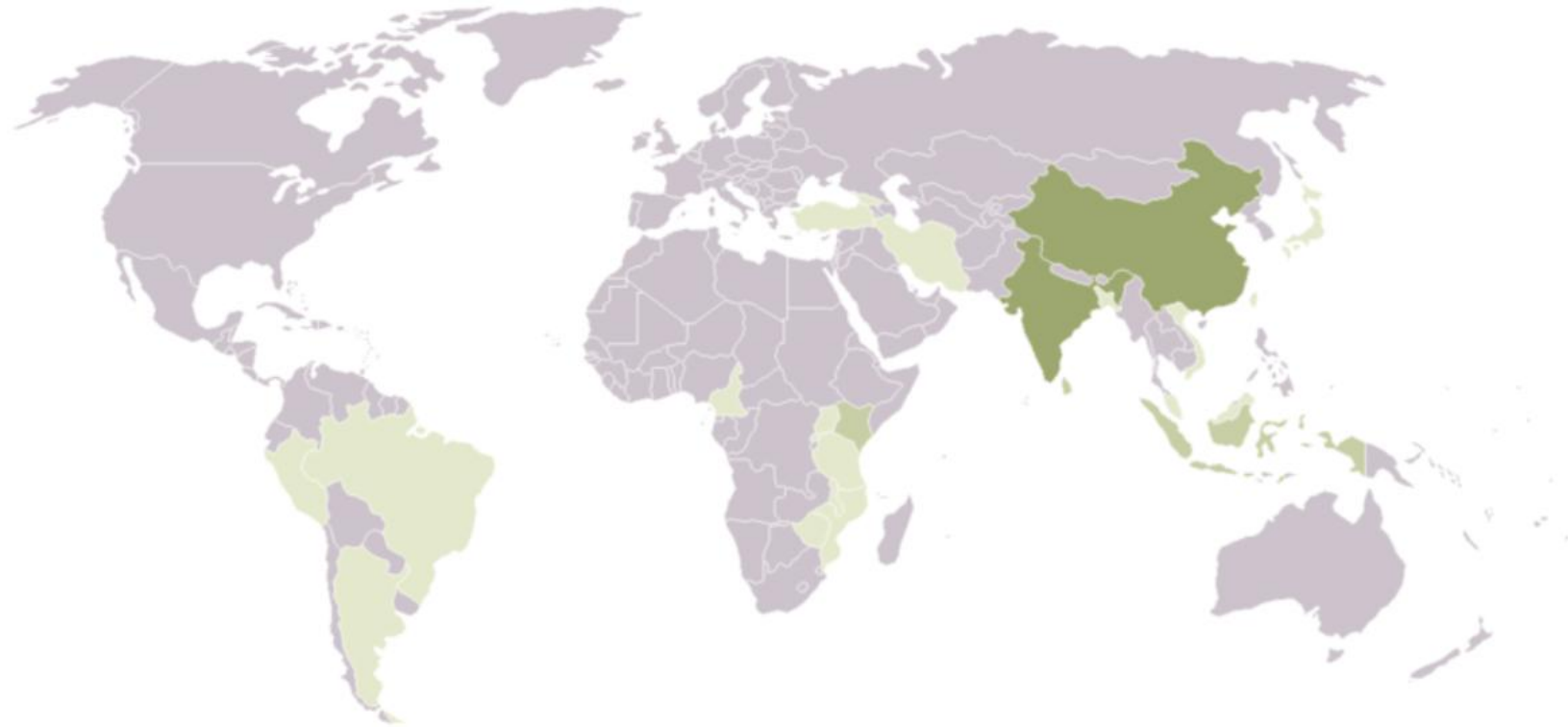
Black

Oolong

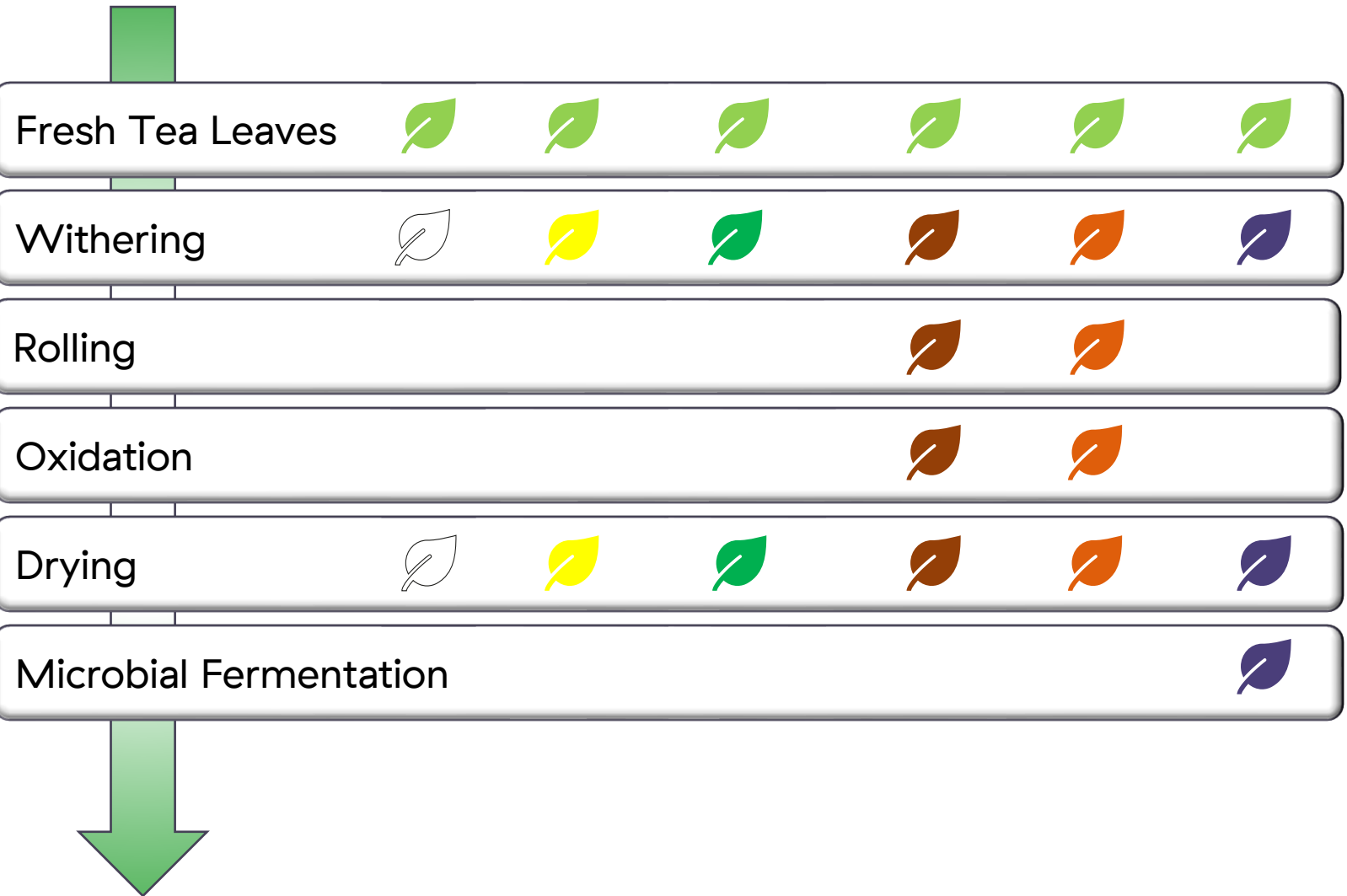
Pu'er



2 – Where it's grown



3 – How it's made



4 – The bush-to-cup process

Growing

- Factory farms
- Small holders

Packing

- Tea bags
- Envelopes
- Loose-leaf

Delivery

- B2B
- D2C

Processing

- Brand factories
- Collectives

Blending

- Tea brokers
- Brand owners

Distribution

- Retail
- Distributors
- Caterers

Storage

- Tea warehouses
- Auctions

Shipping

- Sea
- Air
- Land

Brewing

- Natural
- With milk
- With sweetener

5 – Tea grading



Black Tea Leaf Grading *



6 – Brewing tea



Boil water



Pour over tea



Steep



Add to taste

Black

Green

Milled

Always use freshly-drawn water

100°C

90°C

80°C

3–5
mins

3–4
mins

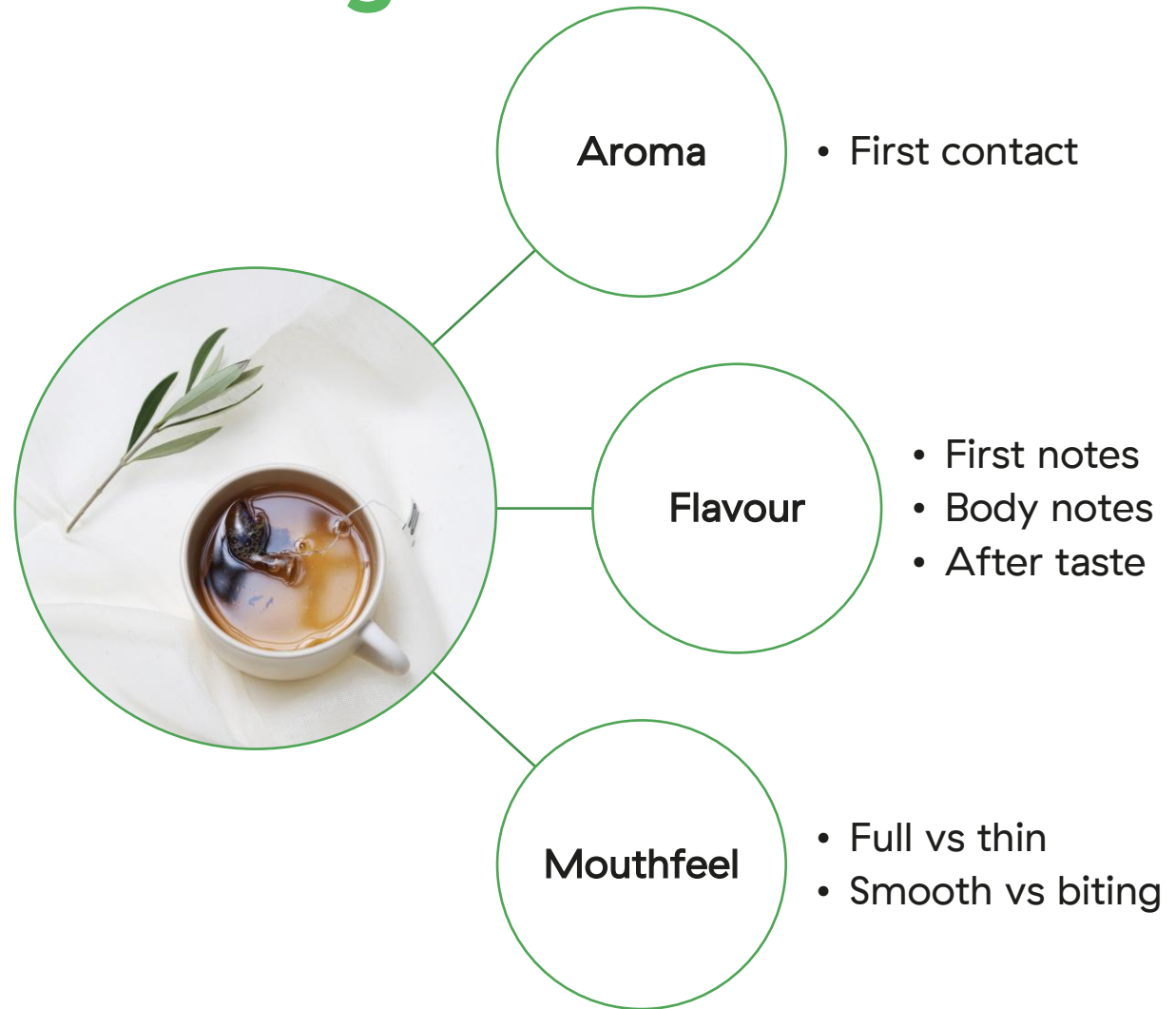
Whisk
until
foamy

Milk,
sugar,
honey

–

Frothed
milk,
sugar

7 – Tasting tea





Colour

An indication of character and strength





First tea tasting — herbal tea

Peppermint





Second tea tasting — black teas

English Breakfast, Earl Grey





Third tea tasting — chai

Spicy Chai two ways





Fourth tea tasting — milled tea

Matcha





Tea cocktails

After hour delights



CHAI WHITE RUSSIAN

Ingredients

- 2 tsp. NEMI Chai Syrup
- 1 oz. Cream
- 1 oz. Amaretto
- 1 oz. Vodka
- Ice

Instructions

- Combine above ingredients and pour over ice.



CHAI WHISKEY SOUR

Ingredients

- 2 oz. American whiskey
- 1-2 tsp. NEMI Chai Syrup
- 1 oz. Lemon Juice
- 1 egg white
- Ice
- Cinnamon stick, for garnish
- Star anise, for garnish because it's pretty

Instructions

- Add the whiskey, chai syrup, lemon juice, and egg white to a cocktail shaker and shake for a few seconds without ice. Add the ice to the shaker and continue shaking. Strain into a cocktail glass.
- Garnish with a cinnamon stick and star anise, if desired.



SPICED CHAI VODKA

Ingredients

- 2 oz. Vodka
- 1-2 tsp. NEMI Chai Syrup
- 1/2 oz. Lemon Juice
- 1 dash Orange Bitters
- 2 dashes Angostura Bitters
- Lemon Peel to garnish
- Star Anise to garnish

Instructions

- Fill a cocktail shaker with ice. Add the chai vodka, syrup, lemon juice, orange and angostura bitters and shake until icy cold.
- Strain into a bucket glass with a large ice cube and garnish with a lemon peel and star anise.