

Iced Tea Recipes

Capresso



Brewing Iced Tea

with the

Capresso Iced Tea Maker

IMPORTANT: For safety, please read the entire instruction book before operating the appliance or preparing these recipes. The steps below are provided for reference only.

1. Fill removable water tank with fresh, cold water and place firmly back onto machine to engage the base valve.
2. Open the brew basket lid and place tea inside the permanent filter. Close brew basket lid.
3. Remove glass pitcher and add ice to the ice fill line.*
4. Add sugar, fruit, herbs to pitcher before brewing to help extract more flavor.
5. Place lid onto pitcher and place pitcher with lid onto the machine and ensure drip stop is engaged.
6. Plug in the power cord and push the "on" button. Machine will automatically shut off when brewing is complete.

*When adding granulated sugar to the pitcher, we suggest not adding ice to the pitcher until after brewing so sugar will dissolve more easily.

Recipe Tips

- Use fresh, cold, filtered water for the best taste. Also use freshly made ice as poor quality ice can negatively affect the taste.
- Use fresh, high-quality tea. Store tea in a cool, dry area in an airtight container.
- Using simple syrup instead of granulated sugar will allow the sweetener to dissolve more easily into the iced tea. To make simple syrup, heat 1 cup of water and 1 cup of sugar until the sugar dissolves, cool before using.
- Other sweeteners can also be used such as honey, agave nectar, stevia or flavored syrups.

- If using canned or jarred fruit, add the juice/syrup from the can to the pitcher for extra flavor and added sweetness. Always add less water to the water tank when adding extra liquid to the pitcher before brewing.
- When using fresh fruits, we suggest lightly muddling the fruit in the pitcher to release the flavorful juices before brewing.
- Mix different types of teas or mix flavored and unflavored tea for delicious custom blends. We suggest using half flavored tea bags and half black or green tea bags for optimal taste.
- To make sparkling iced tea, only fill water tank half way for brewing then add 12 oz of sparkling water or seltzer to the pitcher after brewing.
- If tea is too bitter, a pinch of baking soda can be added to the pitcher prior to brewing. This will smooth out the flavor and neutralize the tannins in the tea. It will also remove any cloudiness when storing the pitcher of iced tea in the refrigerator.
- Iced tea should be stored in the refrigerator. We suggest adding a little fresh lemon, lime or orange juice to the pitcher. The citric acid will preserve the beneficial flavonoids in the tea.
- We recommend consuming the iced tea within 1 week. However, if you add fruit or herbs to the pitcher we suggest consuming the iced tea within 24-48 hours for the best taste.
- For delicious adult tea cocktails, add 1 cup of your favorite liquor such as vodka, gin, rum or tequila directly to the pitcher. Always add less water to the water tank when adding extra liquid to the pitcher before brewing.



Fresh Peach Iced Tea

Fresh Peach Iced Tea

- 3 peaches, peeled and sliced
- ¼ cup sugar or sweetener, if desired
- 6 black tea bags

Add sliced peaches and sugar to the pitcher and lightly muddle with a wooden spoon to release the juices. Fill pitcher with ice to the ice level marking and place pitcher with lid onto the machine. Add tea bags to the brew basket and close lid. Turn on machine and let brew. After brewing, pour tea into ice-filled glasses and garnish with peach wedges.

Lychee Oolong Iced Tea

- 1 cup canned lychee fruit
- 1 cup lychee syrup reserved from the canned lychees
- 8 oolong tea bags

Add lychees and lychee syrup to the pitcher. Fill pitcher with ice to the ice level marking and place pitcher with lid onto the machine. Add tea bags to the brew basket and close lid. Turn on machine and let brew. After brewing, pour tea into ice-filled glasses and garnish with extra lychee fruit.

Southern Sweet Tea

- ½ - ¾ cup sugar or simple syrup
- 8 black tea bags

Add sugar or simple syrup directly to the pitcher. Fill pitcher with ice to the ice level marking and place pitcher with lid onto the machine. If using granulated sugar, we suggest adding the ice to the pitcher after brewing so the sugar can dissolve more easily. Place tea bags into the brew basket and close lid. Turn on machine and let brew. After brewing, pour tea into ice-filled glasses.



Refreshing Mint Green Tea

Pomegranate Green Iced Tea

- 1 pomegranate, seeded
- 1 cup pomegranate juice
- 8 green tea bags

Add pomegranate juice and seeds to the pitcher. Fill pitcher with ice to the ice level marking and place pitcher with lid onto the machine. Place tea bags into the brew basket and close lid. Turn on machine and let brew. After brewing, pour tea into ice-filled glasses and garnish with extra pomegranate seeds.

Rosemary Ginger Green Tea

- 2 sprigs fresh rosemary
- 1 inch of fresh ginger, peeled and sliced into thin rounds
- ¼ cup honey or sweetener, if desired
- 8 green tea bags

Add rosemary and ginger to the pitcher, plus sweetener if desired. Fill pitcher with ice to the ice level marking and place pitcher with lid onto the machine. Place tea bags into the brew basket and close lid. Turn on machine and let brew. After brewing, pour tea into ice-filled glasses and garnish with extra rosemary.

Lemon Lime Iced Tea

- 2 lemons, 1 juiced and 1 thinly sliced
- 2 limes, 1 juiced and 1 thinly sliced
- ½ cup sugar or simple syrup
- 8 black tea bags

Add sliced lemons and limes, lemon and lime juice and sugar to the pitcher. Fill pitcher with ice to the ice level marking and place pitcher with lid onto the machine. If using granulated sugar, we suggest adding ice to the pitcher after brewing so the sugar can dissolve more easily. Place tea bags into the brew basket and close lid. Turn on machine and let brew. After brewing, pour tea into ice-filled glasses and garnish with lemon and lime wedges.

Refreshing Mint Green Tea

- 1 cup fresh mint leaves
- ¼ cup sugar or sweetener, if desired
- 6 green tea bags

Add mint to the pitcher, plus sweetener if desired. Fill pitcher with ice to the ice level marking and place pitcher with lid onto the machine. Place tea bags into the brew basket and close lid. Turn on machine and let brew. After brewing, pour tea into ice-filled glasses and garnish with fresh mint.

Thai Iced Tea

- ½ cup sugar or simple syrup
- 8 Ceylon tea bags (black tea can be substituted)
- Half and half or condensed milk, to serve

Add sugar to the pitcher. Fill pitcher with ice to the ice level marking and place pitcher with lid onto the machine. If using granulated sugar, we suggest adding ice to the pitcher after brewing so the sugar can dissolve more easily. Place tea bags into the brew basket and close lid. Turn on machine and let brew. After brewing, pour tea into ice-filled glasses about half way then top off glass with half and half or condensed milk to taste.

Blueberry Mango Black Iced Tea

- 1 cup fresh or frozen mango chunks
- 1 cup blueberries
- ¼ cup sugar or sweetener, if desired
- 6 black tea bags

Add mango, blueberries and sugar to the pitcher and lightly muddle with a wooden spoon to release the juices. Fill pitcher with ice to the ice level marking and place pitcher with lid onto the machine. Place tea bags into the brew basket and close lid. Turn on machine and let brew. After brewing, pour tea into ice-filled glasses and garnish with extra fruit.



Blackberry Hibiscus Iced Tea

Blackberry Hibiscus Iced Tea

- 1 cup blackberries
- ¼ cup sugar or sweetener, if desired
- 6 hibiscus tea bags

Add blackberries and sweetener, if desired to the pitcher and lightly muddle with a wooden spoon to release the juices. Fill pitcher with ice to the ice level marking and place pitcher with lid onto the machine. Place tea bags into the brew basket and close lid. Turn on machine and let brew. After brewing, pour tea into ice-filled glasses and garnish with extra blackberries.

Spiked Half and Half Iced Tea

- 1 cup vodka
- 1 can frozen lemonade concentrate (12 oz)
- 8 black tea bags

Add vodka and frozen lemonade concentrate to the pitcher. Fill pitcher with ice to the ice level marking and place pitcher with lid onto the machine. Place tea bags into the brew basket and close lid. Turn on machine and let brew. After brewing, pour tea into ice-filled glasses and enjoy responsibly.

Boston Iced Tea

- 1 cup cranberry juice
- 6 black tea bags

Add cranberry juice to the pitcher. Fill pitcher with ice to the ice level marking and place pitcher with lid onto the machine. Place tea bags into the brew basket and close lid. Turn on machine and let brew. After brewing, pour tea into ice-filled glasses.

Strawberry Basil Iced Tea

- 1 cup strawberries, hulled and sliced
- ½ cup fresh basil
- ¼ cup sugar or sweetener, if desired
- 8 black tea bags
- Fresh basil to garnish

Add sliced strawberries and basil to the pitcher, plus sweetener if desired. Fill pitcher with ice to the ice level marking and place pitcher with lid onto the machine. Place tea bags into the brew basket and close lid. Turn on machine and let brew. After brewing, pour tea into ice-filled glasses and garnish with fresh basil.

Pear White Iced Tea

- 1 can of sliced pears in juice (15 oz)
- 8 white tea bags

Add sliced pears and juice to the pitcher. Fill pitcher with ice to the ice level marking and place pitcher with lid onto the machine. Place tea bags into the brew basket and close lid. Turn on machine and let brew. After brewing, pour tea into ice-filled glasses.

Iced Chai Tea

- 6 chai tea bags
- Sweetened condensed milk, to serve

Fill pitcher with ice to the ice level marking and place pitcher with lid onto the machine. Place tea bags into the brew basket and close lid. Turn on machine and let brew. After brewing, pour tea into ice-filled glasses and top with 2 tablespoons of condensed milk.

Raspberry Peppermint Iced Tea

- 1 cup frozen raspberries
- ¼ cup sugar or sweetener, if desired
- 6 peppermint tea bags

Add raspberries to the pitcher plus sweetener if desired. Fill pitcher with ice to the ice level marking and place pitcher with lid onto the machine. Place tea bags into the brew basket and close lid. Turn on machine and let brew. After brewing, pour tea into ice-filled glasses.

Hawaiian Iced Tea

- 1 cup diced pineapple
- ¼ cup sugar or sweetener, if desired
- 8 black tea bags

Add sliced pineapple and sugar to the pitcher. Fill pitcher with ice to the ice level marking and place pitcher with lid onto the machine. Place tea bags into the brew basket and close lid. Turn on machine and let brew. After brewing, pour tea into ice-filled glasses.

Kiwi Cucumber Green Tea

- 3 kiwis, peeled and sliced
- ½ cucumber sliced
- ¼ cup honey or sweetener, if desired
- 8 green tea bags

Add sliced kiwis, cucumbers and honey to the pitcher. Fill pitcher with ice to the ice level marking and place pitcher with lid onto the machine. Place tea bags into the brew basket and close lid. Turn on machine and let brew. After brewing, pour tea into ice-filled glasses and garnish with kiwi and cucumber slices.



Raspberry Peppermint Iced Tea



Connect with Capresso for recipes, tips and product information.

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