



# ENROOT

## REVIVE: Apple Lemon Cayenne Yerba Mate

### TEA RITUAL

Our 20-hour slow and reviving cold brew of energizing yerba mate is balanced with the antioxidants of cleansing lemon, apple and a cayenne finish for a bit of zip.

### TASTING NOTES

“The Apple Lemon Cayenne Yerba Mate packs a one-two punch of flavor, first from the smokiness of the yerba mate followed by a spicy hit of cayenne that lingers nicely on the tongue.”

-*Chef Annie Pettry*

### Ingredients:

Organic sparkling cold brew yerba mate, apple juice, lemon juice and cayenne



 25 calories

 5g sugar



### FOOD PAIRING

Revive: Apple Lemon Cayenne Yerba Mate

### PAIR WITH

Light, salty or tangy foods (like a dry white wine)

### EXAMPLES

Mild cheddar cheese

Gruyère cheese

Plain crackers

Almonds

Eggs

Light salads

Raw oysters

Sashimi or crudo

Steamed clams or mussels

Roasted carrots or zucchini

Ramen or noodle soups

French fries

Tempura

Avoid: cream sauces, blue cheeses, desserts

### FEATURED RECIPE

Red Cabbage Stir-Fry  
by Chef Asha Gomez

### ABOUT REVIVE

Strong and pungent, organic yerba mate is hand harvested by cultivators in South American farms. It is a stimulating herb known as the tea alternative to coffee for its natural caffeine.

With its peak picking season in the Fall, cleansing, crisp and sweet juicy organic apples are known to contain antioxidants, vitamins, dietary fiber and other nutrients.

Zesty organic lemon adds a little ray of sunshine, while offering antioxidants and Vitamin C, known to help strengthen the immune system.

Fiery organic cayenne invigorates and excites the senses. It is also used in traditional Chinese and Ayurvedic medicines to aid in detoxification.

**BEST SERVED COLD OR ICED + GENTLY MIXED**

