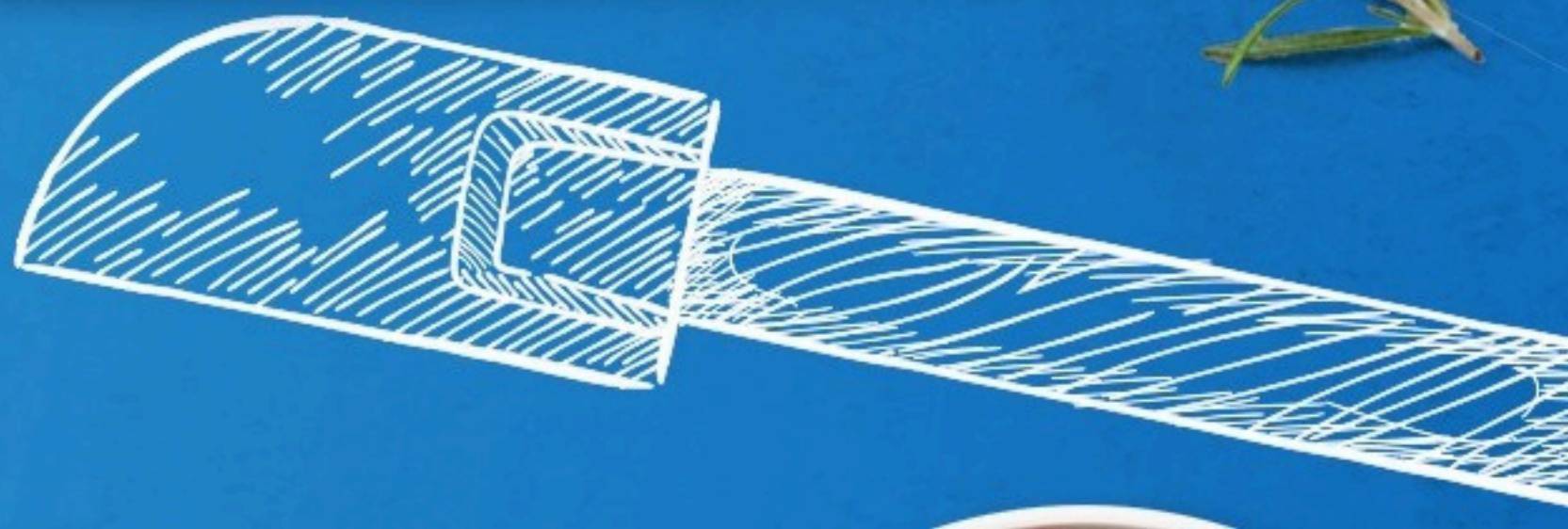


# Green tea marinated chicken skewers







## Ingredients:

- 450 grams boneless, skinless chicken breast or thighs, cut into 1-inch cubes
- 1 cup brewed green tea, cooled
- 2 tablespoons soy sauce or tamari
- 1 tablespoon sesame oil
- 1 tablespoon rice vinegar
- 1 tablespoon honey or maple syrup
- 2 cloves garlic, minced
- 1 teaspoon grated fresh ginger
- 1 tablespoon lemon or lime juice
- Wooden or metal skewers
- Sesame seeds and chopped green onions for garnish (optional)





## Brew Green Tea:

- ✦ Brew 1 cup of green tea and allow it to cool to room temperature.

## Prepare the Marinade:

- ✦ In a mixing bowl, combine the cooled green tea, soy sauce or tamari, sesame oil, rice vinegar, honey or maple syrup, minced garlic, grated ginger, and lemon or lime juice. Mix until well combined.



## Marinate the Chicken:

- ✦ Place the chicken cubes in a shallow dish or a resealable plastic bag.
- ✦ Pour the marinade over the chicken, ensuring all pieces are covered.
- ✦ Seal the bag or cover the dish, and refrigerate for at least 2 hours, or overnight for a deeper flavor.







## Prepare Skewers:

- ✦ If using wooden skewers, soak them in water for at least 30 minutes to prevent burning during cooking.

## Assemble the Skewers:

- ✦ Thread the marinated chicken cubes onto the skewers. Discard any leftover marinade.



## Cook the Skewers:

- ✦ **Grill Method:** Preheat your grill to medium-high heat. Lightly oil the grill grates. Place the chicken skewers on the grill and cook for about 12-15 minutes, turning occasionally, until the chicken is cooked through and has a nice char.

**Oven Method:** Preheat your oven to 400°F (200°C). Place the chicken skewers on a baking sheet lined with parchment paper. Bake for about 15-20 minutes, turning once halfway through, until fully cooked.

## Serve:

- ✦ Garnish the chicken skewers with sesame seeds and chopped green onions, if desired.





# Fennel & Cinamon tea Spiced **Sweet Potato Bites**



**ALOKOZAY**  
Cinnamon Tea

100% PURE CEYLON TEA  
HAND PICKED TEA

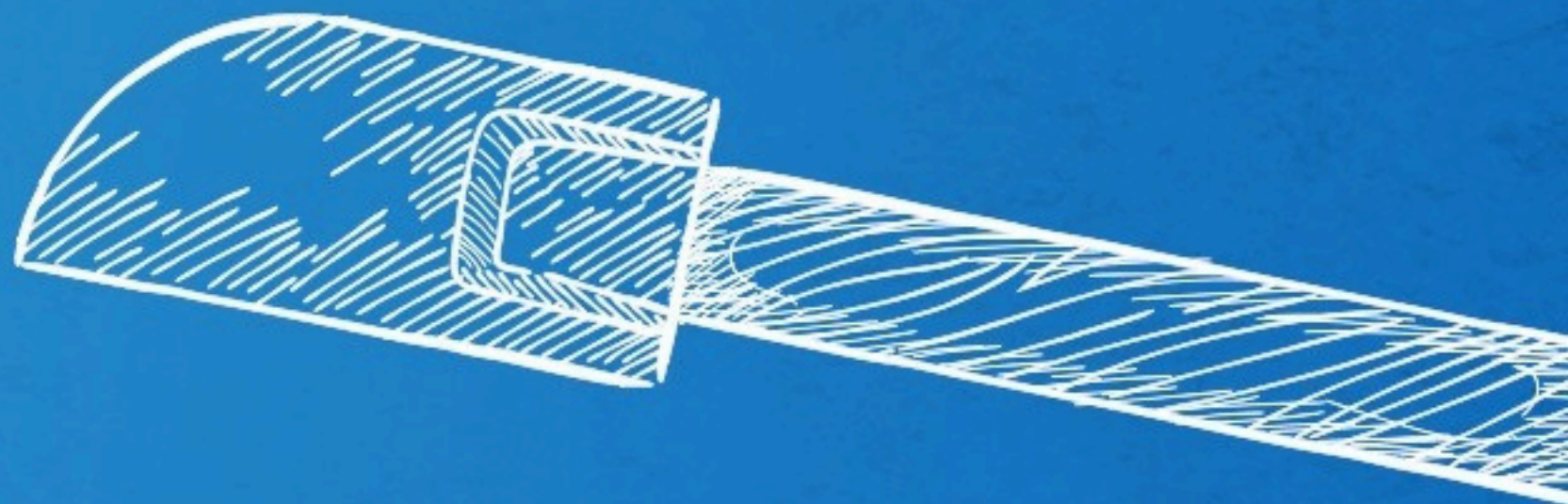


**ALOKOZAY**  
Fennel

100% NATURAL HERBS  
CAFFEINE FREE



25 TEA BAGS  
IN FOIL WRAPPED ENVELOPES





## Ingredients:

- \* 2 large sweet potatoes, peeled and cut into small cubes
- \* 2 tablespoons Alokozay Sunflower Oil
- \* 1 Fennel tea bag
- \* 1 Cinammon tea bag
- \* 1 tablespoon honey or maple syrup (optional for added sweetness)
- \* 1/2 teaspoon ground cinnamon (you can add more for stronger flavor)
- \* 1/2 teaspoon salt
- \* Walnuts for garnish (optional)
- \* Fennel tea bag for garnish (optional)







## Method:



### Infuse the Oil:

- ✦ Heat the oil gently in a small saucepan over low heat.
- ✦ Add the contents of the tea bags to the oil (cut open the bag and pour the tea leaves into the oil).
- ✦ Let the tea leaves steep in the oil for about 5 minutes, stirring occasionally. Be careful not to overheat or burn the oil.
- ✦ Strain the oil to remove the tea leaves, and let it cool slightly.
- ✦ Preheat your oven to 200°C.



### Prepare the Sweet Potatoes:

- ✦ In a large bowl, toss the sweet potato cubes with the chai-infused oil until they are well coated.
- ✦ Add honey or maple syrup if using and mix well.

### Season the Sweet Potatoes:

- ✦ Sprinkle the ground cinnamon and salt over the sweet potatoes.
- ✦ Toss everything together until the sweet potatoes are evenly coated with the spices.





## Bake the Sweet Potatoes:

- ✦ Spread the seasoned sweet potato cubes in a single layer on a baking sheet lined with parchment paper or a silicone baking mat.
- ✦ Place the baking sheet in the preheated oven and roast for about 25–30 minutes, or until the sweet potatoes are tender and slightly caramelized around the edges. Stir halfway through to ensure even cooking.

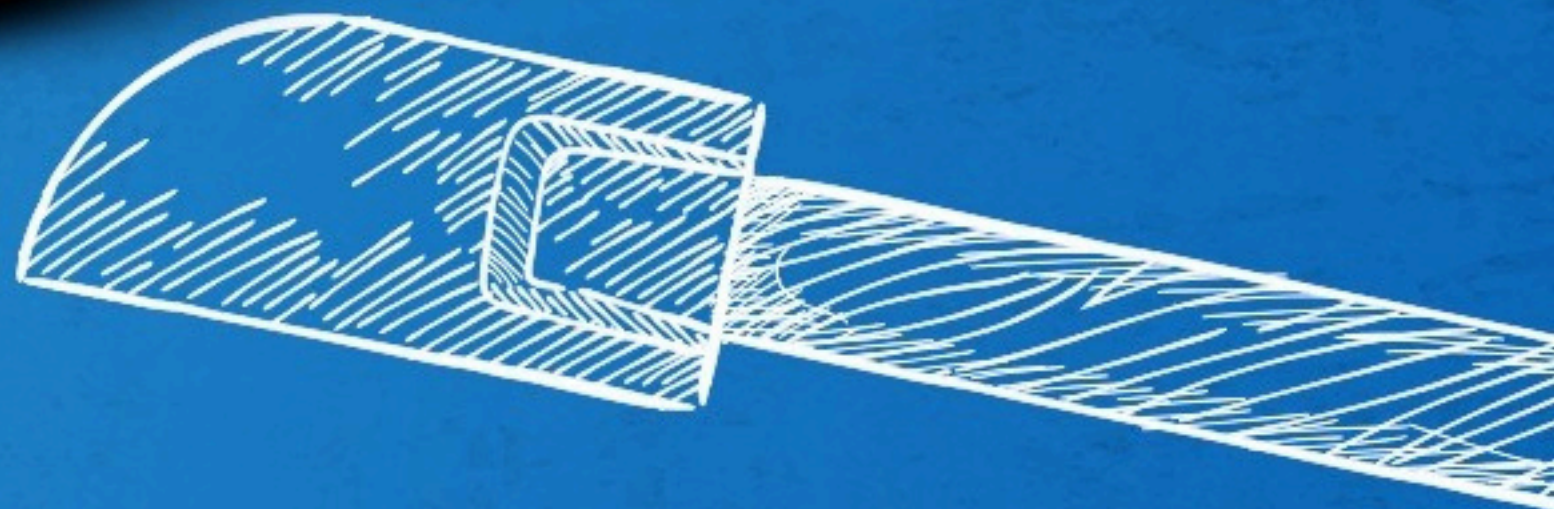


## Serve:

- ✦ Once cooked, remove the sweet potatoes from the oven and let them cool slightly.
- ✦ Garnish with crushed walnuts, a drizzle of honey and sprinkle with Fennel tea if desired.



# Alokozay Raspberry Tea Lemonade





## Ingredients:

- 4 cups (950 ml) water
- 4 raspberry-flavored tea bags
- 1 cup (240 ml) freshly squeezed lemon juice (about 4-6 lemons)
- 1/2 cup (100 g) granulated sugar (adjust to taste)
- 1 cup (240 ml) cold water
- Ice cubes
- Fresh raspberries and lemon slices for garnish (optional)





## Brew the Raspberry Tea:

- ✦ In a medium saucepan, add 4 cups of water, add the 4 raspberry tea bags, the sugar and bring to boil, about 5-7 minutes, depending on how strong you want the tea flavor to be. Remove the tea bags.

## Method

## Prepare the Lemonade Base:

- ✦ While the tea is cooling, in a large pitcher, combine the freshly squeezed lemon juice.

## Mix the Tea and Lemonade:

- ✦ Add the cooled raspberry tea to the lemon mixture. Stir in an additional cup of cold water if needed. Taste and adjust the sweetness to your liking by adding more sugar if necessary.

## Chill and Serve:

- ✦ Refrigerate the raspberry tea lemonade for at least 1 hour, or until it is thoroughly chilled.

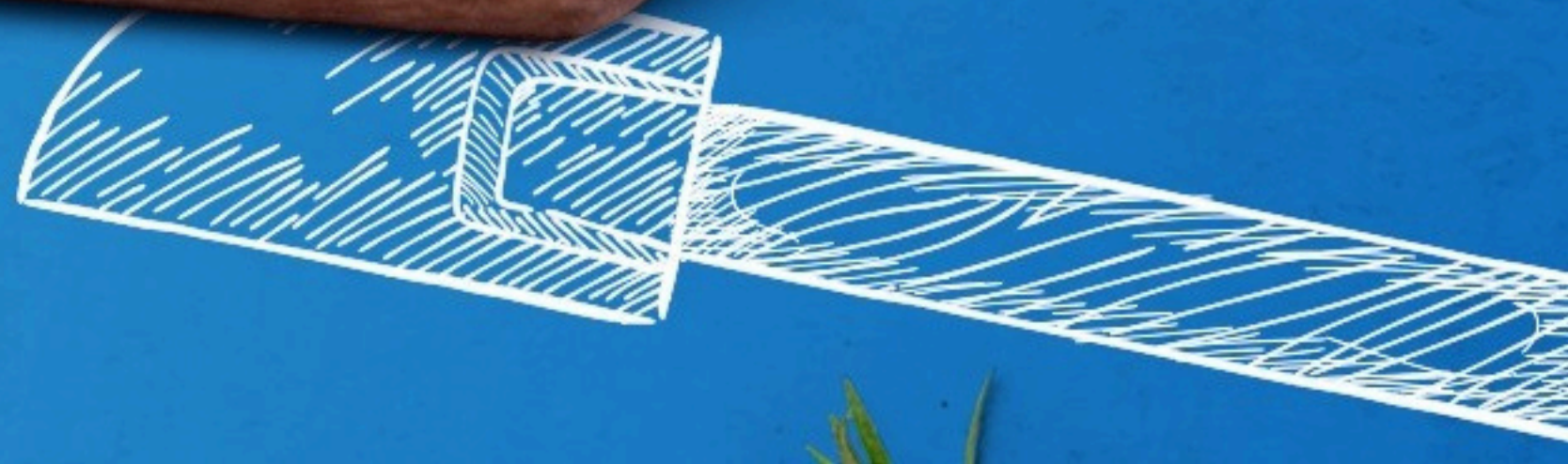
## Serve:

- ✦ Fill glasses with ice cubes and pour the raspberry tea lemonade over the top. Garnish with fresh raspberries and lemon slices if desired.





# Alokozay Orange Tea Cupcakes







**For the Orange Buttercream Frosting:**  
1/2 cup (113 g) unsalted butter, (softened)  
2 cups (240 g) powdered sugar  
2 tbsp orange juice  
Zest of 1 orange  
1 tsp vanilla extract  
A pinch of salt



## :Ingredients

### For the Cupcakes:

- 1 cup (240 ml) milk
- 3 orange tea bags
- 2 cups (180 g) all-purpose flour
- 1 1/2 tsp baking powder
- 1/4 tsp salt
- 1/2 cup (113 g) unsalted butter, (softened)
- 1 cup (200 g) granulated sugar
- 2 large eggs
- 1 tsp vanilla extract
- Zest of 1 orange





## Infuse the Milk:

- ✦ In a small saucepan, heat the milk until it's just about to boil. Turn off the heat and add the orange tea bags. Let them steep for about 10 minutes. Remove the tea bags, squeezing out any extra liquid, and allow the milk to cool to room temperature.



## Preheat Oven:

- ✦ Preheat your oven to 350°F (175°C). Line a muffin pan with cupcake liners.

## Mix Dry Ingredients:

- ✦ In a medium bowl, whisk together the flour, baking powder, and salt.

## Cream Butter and Sugar:

- ✦ In a large bowl, beat the butter and sugar together with an electric mixer until light and fluffy.







## Add Eggs and Flavorings:

- ✦ Add the eggs one at a time, beating well after each addition. Mix in the vanilla extract and orange zest.

## Combine Wet and Dry Ingredients:

- ✦ Gradually add the dry ingredients to the butter mixture, alternating with the cooled, infused milk. Begin and end with the dry ingredients, mixing just until combined.

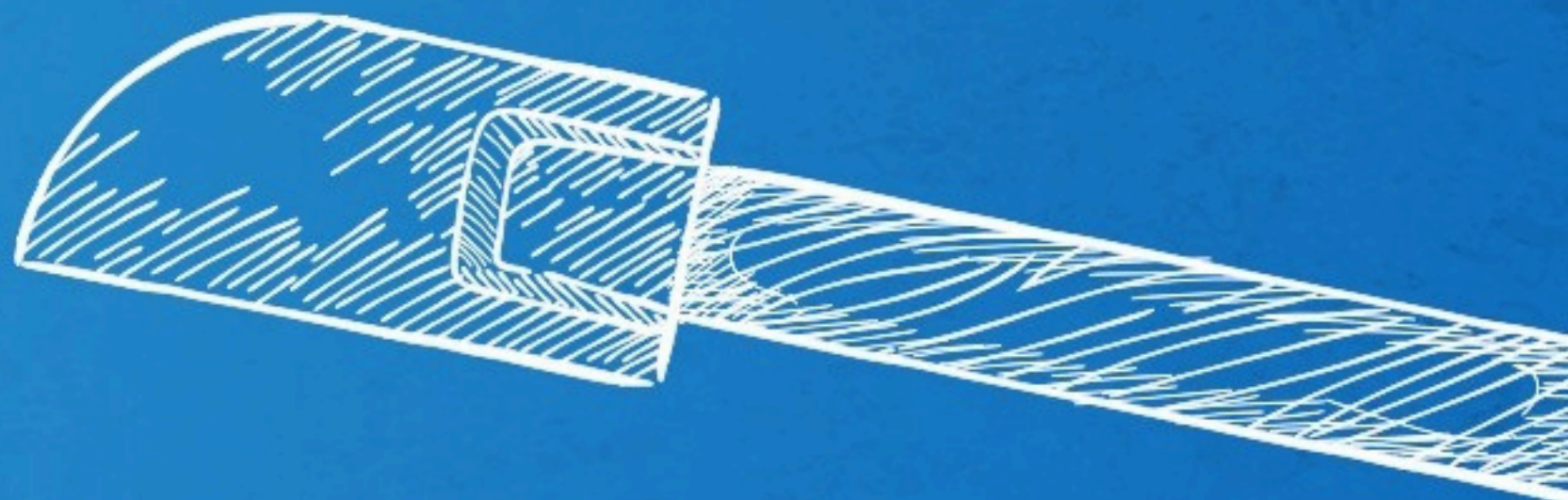
## Bake:

- ✦ Divide the batter evenly among the prepared cupcake liners. Bake for 18–20 minutes, or until a toothpick inserted into the center of a cupcake comes out clean. Allow them to cool completely on a wire rack.





# Mini Cheesecake Alokozay Ginger Lemon tea &





## :Ingredients

- 1  $\frac{3}{4}$  cups graham cracker crumbs
- $\frac{1}{2}$  cup unsalted butter,  
(melted 100g sugar)
- 230g cream cheese, softened
- 2 tbsp sour cream
- 1 large egg
- 2 Lemon Ginger tea bags
- 2 tbsp lemon juice
- 1 tsp vanilla extract
- 1 tbsp lemon zest







## Method

### Prepare the Crust:

- ✦ Preheat your oven to 325°F (163°C)
- ✦ In a medium bowl, combine the graham cracker crumbs and melted butter. Mix until the crumbs are evenly coated and the mixture resembles wet sand.
- ✦ Press the crumb mixture firmly into the bottom of a 9-inch (23 cm) springform pan to form an even layer.
- ✦ Bake the crust for about 8-10 minutes or until lightly golden. Remove from the oven and let it cool slightly.



### Prepare the Filling:

- ✦ In a large mixing bowl, beat the softened cream cheese with an electric mixer until smooth and creamy.
- ✦ Add the sugar and continue to beat until well combined.
- ✦ Mix in the sour cream, egg, lemon juice, and vanilla extract until smooth.
- ✦ Open the Lemon Ginger tea bags and add the contents to the cream cheese mixture. Add the lemon zest and mix until all ingredients are well incorporated.







## Assemble and Bake:

- ✦ Pour the cream cheese filling over the cooled graham cracker crust, spreading it evenly with a spatula.
- ✦ Bake the cheesecake in the preheated oven for 25–30 minutes, or until the center is set and the edges are slightly puffed. The center may still wobble slightly, and that's okay.

## Cool and Set:

- ✦ Turn off the oven and leave the cheesecake inside with the door slightly ajar for about 10 minutes to cool gradually.
- ✦ Remove the cheesecake from the oven and let it cool to room temperature. Then refrigerate for at least 3–4 hours, or overnight, to allow it to set completely.

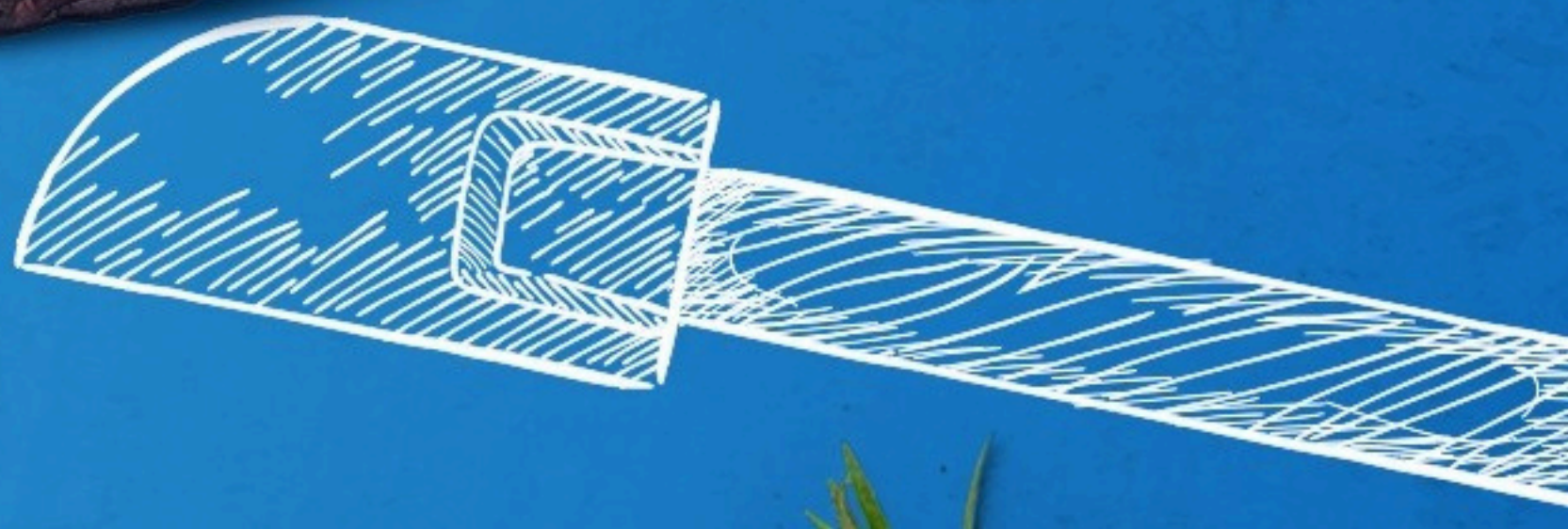
## Serve:

- ✦ Once set, run a knife around the edge of the cheesecake to loosen it before removing the springform pan sides.
- ✦ Slice and serve your Lemon Ginger Tea Cheesecake chilled, garnished with additional lemon zest or fresh lemon slices if desired.





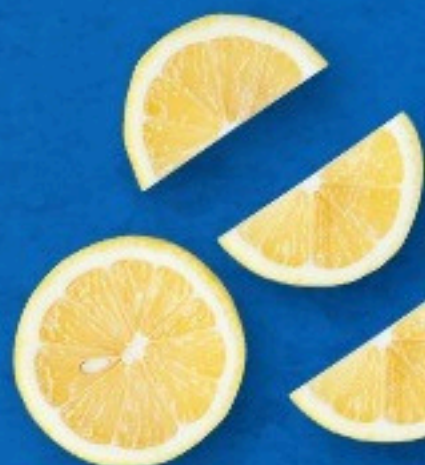
# Alokozay Earl Grey Tea Cookies





## :Ingredients

- 374g all-purpose flour
- 110g unsalted butter, softened
- 1 bag Alokozay Earl Grey tea
- 5g baking powder
- 3g salt
- 120g powder sugar
- 1 teaspoon vanilla extract
- 2 tsp lemon juice
- 1 tablespoon milk  
(or heavy cream, optional if needed)
- 1 orange zest  
(use the bigger side on the grater), oven dried







## Method

### Prepare Orange Zest:

- ✦ Preheat your oven to 200°F (90°C).
- ✦ Spread the orange zest evenly on a baking sheet lined with parchment paper.
- ✦ Bake for about 20 minutes or until the zest is dried. Keep an eye on it to avoid burning. Once dried, set aside to cool.



### Prepare the Cookie Dough:

- ✦ In a large bowl, cream together the softened butter and powdered sugar until light and fluffy.
- ✦ Add the vanilla extract and lemon juice, mixing until well incorporated.
- ✦ In a separate bowl, whisk together the flour, baking powder, salt, and the contents of the Earl Grey tea bag.
- ✦ Gradually add the dry ingredients to the butter mixture, mixing until just combined.
- ✦ Stir in the dried orange zest until evenly distributed throughout the dough.







## Chill the Dough:

- ✦ Form the dough into a flat log shape, wrap it in plastic wrap for cooking use, and refrigerate for at least 1 hour. This will make it easier to slice and help the flavors meld together.

## Bake the Cookies:

- ✦ Preheat your oven to 350°F (175°C) and line a baking sheet with parchment paper.
- ✦ Once the dough is chilled, slice the log into 1/4-inch-thick rounds and place them on the prepared baking sheet about 1 inch apart.
- ✦ Bake for 10–12 minutes, or until the edges are golden brown.
- ✦ Allow the cookies to cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

