

## GraffiTea

250 g	vanilla ice cream
90 ml	whole milk
70 ml	lemonade
20 g	Rishi Passionfruit Amla Gotu Kola Botanical Powder
pinch	sea salt

*“glass garnish” additional Rishi botanical powder varieties (for color)\**

Blend ice cream, milk, and lemonade on high speed until smooth. Add passionfruit powder and sea salt; blend for additional 10-15 seconds until fully incorporated. Set aside.

To achieve the color effect: add 1-2 tablespoons of water to a serving glass. Swirl the glass as needed so the inside wall is wet/coated, then discard excess water. (This dampness will act as a “glue” to which the colorful powders will stick.) Create an abstract design by applying a thin layer of Rishi botanical powder(s) to the inside of the serving glass using a fine mesh shaker or squeeze bottle. See footnote for varieties.

Pour blended contents in serving glass. The colors will continue to shift, blend, and transform as the drink is held and consumed.

*\*powder varieties: Butterfly Pea Flower, Butterfly Pea Flower-Lime-Lemongrass, Mulberry-Mangosteen-Hibiscus, Matcha, Houjicha*

