

Rooting for Gold

- 0.5 oz spiced turmeric infusion
- 0.5 oz turmeric mango syrup
- 6.5 oz Rishi Turmeric Saffron Sparkling Botanical

Add spiced turmeric infusion, syrup and 2 to 3 ounces sparkling botanical to a 12-ounce serving glass; stir to combine. Fill with ice and top with sparkling botanical.

SPICED TURMERIC INFUSION

- 130 g fresh turmeric, blanched
- 0.25 g cayenne pepper
- 0.6 g black pepper
- 2 ea lemons, juiced
- 20 oz brewed Rishi Turmeric Mango herbal tea

Blend all ingredients on high for two minutes.

TURMERIC MANGO HERBAL TEA

30 grams tea / 20 ounces filtered water (@ 200° F) / 6 minutes / decant fully.
Allow to cool before drink assembly.

TURMERIC MANGO SYRUP

- 25 g Rishi Turmeric Mango herbal tea, divided
- 10 oz raw blue agave

Infuse 10 grams tea in 11 ounces filtered water (@200°F). Infuse for 10 minutes then strain/decant fully into a small saucepan set over medium-low heat with agave and remaining 15 grams tea. Just before liquid simmers, turn off heat and infuse for 10 minutes; strain/decant fully.

