Passion fruit jasmine cold brew green tea

Portions: 160

Ingredients:

Amount	Item
21 kg 160 bags	Passion fruit juice green tea(cold brew)
1 lb	dry Jasmine flower(cold brew)
6 lb	Honey
15 ea	lemon
4 lb	sugar
12.7Gallon	water

Method:

Monday after class

(Cold brew green tea)

- 1. Prepare 2 large buckets.
- 2. In a bucket, pour 1/2 ice cubes in, then pour 1 gallon hot water in. Add 80 green tea bags and then add 1 gallon room temperature water . Close the lid.
- 3. Repeat step 2 in another bucket.
- 4. Soak them over night. (The finished volume is 12 qts for each bucket.)

Tuesday:

- 5. Slice the lemons as thin as possible. Discard the seeds!
- 6. Measure the honey, sugar, passion fruit juice. Mix them together in a container. Divided them into two portions and pour them separately in the two buckets.
- 7. Taste it with a little spoon and decide if more sugar need to be added.
- 8. Put a slice of lemon in a cup, pour some fruit tea, then ready to serve.