

Pure Freude  
an Wasser

**GROHE**  
WAVE



**WATER RECIPES**

WITH GROHE **RED**



## TECHNOLOGY YOU CAN TRUST

### GROHE RED

**100 °C STRAIGHT FROM THE TAP**  
INTRODUCING NEW GROHE RED: BOILING HOT WATER ON DEMAND

- SAFETY FIRST** Our first commitment is to your safety. That's why GROHE Red comes with a unique, failsafe child lock.
- NO MORE WAITING** Kettle-hot water is always available at the push of a button, so waiting for the kettle or pot to boil is a thing of the past.
- LESS WASTE** You only take the exact amount of hot water you need, so you save on water and energy consumption.
- CLEAN, FRESH TASTE** Filtered water heated to 100°C for an exceptional taste experience.
- CLEAN YOUR WORKTOP** Filtered water heated to 100 °C no need for the clutter of a kettle. GROHE Red fulfills all your water needs from a single tap.

# SPICY RUBY

8g red fruits tea  
400ml hot water  
1 cinnamon stick  
1 unwaxed orange  
1 tbsp honey or agave syrup

Preparation time: **0:20**

Portions: **4**

Add the tea leaves, the cinnamon and the finely peeled orange zest to the Tea Maker or another container. Pour in the hot water and leave the whole mixture to steep for 7 to 10 minutes. Add a slice of fresh orange to each punch cup and pour the punch into the cups. Sweeten to taste with honey or agave syrup.



# GREY CHAI

5g Earl Grey  
300ml hot water  
2 cinnamon sticks  
3 star anise  
100ml milk  
2 tsp honey

Preparation time: **0:20**

Portions: **4**

Bring 400ml water to the boil with the cinnamon sticks and the star anise, and simmer on a low heat for about 10 minutes. Then add the tea and let it steep for approximately 3 minutes. Add the milk. Alternatively, the milk can be frothed up with a steamer before being added to the tea mixture. Then strain and pour into glasses. Sweeten to taste with honey.



# GREEN MANDARIN CHAI

500ml hot water  
Half a cinnamon stick  
5 cardamom pods  
1 clove  
1 pinch of pepper  
2 tsp sugar  
600ml milk  
2 tsp green tea

Preparation time: **0:30**

Portions: **2**

Place the water together with the spices in a pot, boil and leave to simmer for 10 minutes. Add the sugar and milk and briefly bring to the boil. Remove the pot from the hob, add the loose tea and leave to rest for 4 minutes. Pour everything through a sieve and then enjoy the finished Green Chai tea!



# HOT LEMON

2 organic lemons  
1 ginger root  
1 cinnamon stick  
10g lemon tea

Preparation time: **0:10**

Portions: **2**

Add the lemon, ginger, cinnamon and tea to a suitable container and pour freshly boiled water over the ingredients. After 5 minutes, remove the tea leaves from the container and allow the remaining ingredients to steep for a further 15 to 20 minutes.



# MATCHA LATTE

1/2 tsp matcha powder  
50ml hot water  
200ml frothed milk

Preparation time: **0:10**  
Portions: **1**

In a bowl, thoroughly mix the hot water with the matcha powder (ideally using a bamboo whisk called a 'chasen') until no lumps remain. Froth up the milk and pour it into a glass. Add the matcha tea slowly. This ensures that you achieve the characteristic colour and that the milk and matcha don't mix too quickly. Your matcha latte is now ready!



# GREEN SMOOTHIE

1 banana  
1 apple  
1–2 handfuls of kale  
Half a lemon  
5 mint leaves  
1–2 tsp green tea

Preparation time: **0:10**

Portions: **2**

Make 300ml of Green Boost sencha green tea and leave it to cool. Cut the apple, banana, kale and mint leaves into small pieces. Squeeze the juice from the lemon and add it to a blender, along with everything else. Blend for 1–2 minutes until the ingredients are well mixed.



# RED RUBY PUNCH

12g red fruits tea  
6 cloves  
1 cinnamon stick  
700ml orange juice  
500ml cherry juice  
1 orange  
1 apple  
1 litre water

Preparation time: **0:20**

Portions: **8**

Pour 1 litre of boiling water over the tea, the cinnamon stick and the cloves. Leave to steep for approximately 10 minutes. Pour the tea into a saucepan through a hand-held sieve in order to strain out the spices. Add the orange juice and cherry juice to the saucepan and heat the mixture. Wash the orange and the apple. Slice them and add the slices to the punch. After leaving the mixture to steep for approximately 10 minutes, enjoy your punch!



# ROYAL PUNCH

8g lemon tea  
400ml hot water  
2 vanilla pods  
Zest of one lemon  
1 lemon

Preparation time: **0:10**

Portions: **4**

Add the tea leaves, the lemon zest and the pulp from the vanilla pods to the Tea Maker. Pour in the hot water and leave the mixture to steep for 5 minutes. Prepare the cups by adding slices of lemon and then, once the tea has steeped, place the Tea Maker over each cup and allow the tea to flow into the punch cups.



# LEMON & MINT ICE LOLLIES

3–4 tsp lemon tea  
600ml hot water  
1 tbsp honey or agave syrup  
1 lemon  
A few mint leaves  
4 ice lolly moulds and sticks

Preparation time: **0:10**

Portions: **4**

Pour hot water over the tea in the usual way and leave to cool. Now add the juice of one lemon and sweeten to taste with a little honey or agave syrup. Pour the tea into the ice lolly moulds and garnish with a little mint. Simple as that! Now all you need to do is place the moulds in the freezer.



# RED FRUIT ICE LOLLIES

3 tsp red fruits tea  
600ml hot water  
1 tbsp maple syrup  
Your favourite forest fruits  
4 ice lolly moulds and sticks

Preparation time: **0:10**

Portions: **4**

Pour hot water over the fruit tea, leave to steep and allow to cool completely. Now mix in the maple syrup and pour the tea into the ice lolly moulds. At this point, it's up to you – choose your favourite fruits and put them in the moulds with the tea. Then leave the ice lolly moulds in the freezer overnight and enjoy them ice-cold the next day.



# CHOCOLATE CONFECT

50g butter  
2 egg yolks  
100g caster sugar  
20g mix of Earl Grey & Darjeeling  
125ml hot water  
Peel of half an orange  
300g chocolate  
50g cocoa

Preparation time: **0:25**

Portions: **40**

Mix the butter with egg yolks and sieved caster sugar until frothy. Brew the tea and leave to steep. Pour the tea into the butter and egg mixture and stir. Add the orange peel. Melt the block of chocolate in a hot water bath and then stir into the mixture. Lay out a mould (about 20x25cm) with aluminum foil and spread the mixture about 1cm thick. Place in the refrigerator and allow to cool. Later, cut into squares and roll in cocoa.



# BOOST TO GO

2 sprigs of peppermint  
5 slices of ginger  
4 slices of lemon  
1 tsp green tea  
300ml hot water

Preparation time: **0:10**

Portions: **1**

Add the peppermint, the slices of ginger and the lemon slices to the Grohe 2go bottle. Put the tea strainer in the bottle and add 1 tsp of Green Boost tea. Fill the bottle to the top with hot water and leave to steep for 2 minutes. Then remove the tea strainer. Done!



YOUR WATER SOURCE FOR  
WHEN YOU'RE ON THE MOVE:  
**RED HOT TO GO**



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