

S I M A R A

.....  
specialty blends



*Nectar Chai*

fresh | vegan | natural



## Nectar Chai

Is handcrafted with premium black tea, toasted spices and coated in coconut nectar to preserve the taste and fresh aroma of each ingredient. A delicious and well balanced spiced chai tea made with only natural ingredients.

**250g**

**1kg**

Ingredients: Coconut Nectar, Black Tea, Coconut Sugar, Cardamom, Black Peppercorns, Cinnamon, Star Anise, Cloves, Nutmeg, Ginger



## 5 Reasons to put Nectar Chai on your menu

**1 Increase Sales**  
Nectar Chai is the perfect choice for consumers looking for a coffee alternative.

**2 Presentation**  
Nectar Chai is best served almost de-constructed, allowing the customer to participate in the serving of their Chai Latte.

**3 Plant Based & Natural**  
Nectar Chai is gluten free, dairy free & vegan, with only natural ingredients.

**4 Marketing & Support**  
Point of Sale and Social Media Collaborations.

**5 Brewing**  
Less steeping time, lower dosage, stronger and full bodied flavour. There is a cornucopia of exquisite spices just waiting to dance on your tongue!

## Preparation: Requires only 15 grams per serve of 250ml hot milk

### barista (in-house) method

#### step 1

Place 15g of Nectar Chai into barista mug, cover with 60ml hot water, swirl & set aside

#### step 2

Add 200ml of cold milk of choice and heat/steam to 70°C

#### step 3

Let simmer for 20 seconds

#### serve

With latte glass, saucer, spoon & strainer. Recommend customer to strain and enjoy.

## High Returns for Hospitality

Nectar Chai is available in

250g - 16 serves

1kg - 66 serves

### Example calculation in hospitality (AUD)

	1kg	250g
<b>Purchase price Simara</b>	€36.00	€10.95
<b>Per serve</b>	€0.55	€0.68
<b>Per serve Milk</b>	€0.15	€0.15
<b>Total</b>	€0.70	€0.83
<b>Selling Advice</b>	€3.95	€3.95

For more information:

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