



Lapacho Bark Tea

In South America, "Inkatee" has a long tradition. It is made from the inner, reddish-brown bark of the tropical Lapacho tree. Its typical, fine aroma with woody notes and light vanilla character makes it a tasty drink for all day long. Very good to enjoy sweetened with a little honey, or even cold.

Preparation: Use 1 heaped teaspoon per cup of boiling water, simmer for 5 min. and steep for another 15 min. This is the only way to get a safe food.

For a good flavour, after straining shouldn't remain any bark pieces in the tea.

Ingredients: 100 % lapacho bark, cut.

Store in a dry and well-sealed place.

Contents 250 g

Art. No. 325

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