



Profile : Pina Colada Carmen Miranda

Loose - Herb and Fruit Tea

December 16, 2025

CUP CHARACTERISTICS: A sultry taste explosion of pineapple, tropical fruit and coconut. Carmen would approve " Arriba, Arriba!

INGREDIENTS: Apple pieces, Hibiscus petals, Rosehip + Pineapple + Coconut pieces, Natural flavors (organic complaint).

INGREDIENTS FROM: Turkey / Chile / Thailand / Egypt

REGION(S): Anatolya / Patagonia / Petchabun / Nile River Delta + Fayoum

GROWING ALTITUDES: 200 - 1500 feet above sea level

GRADE(S): Grade #1 herb and fruit pieces

MANUFACTURE TYPE(S): Blend of air, sun and machine dried herbs and fruits

ANTIOXIDANT LEVEL: Low

CAFFEINE LEVEL: None - Caffeine Free Herb and Fruit

KOSHER: Yes

VEGETARIAN: Yes

VEGAN: Yes

ARTISANAL NOTES: Small batch blended and packed in Canada at The Metropolitan Tea Company.

INFUSION: Tending pinkish





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INFORMATION:

"Look at me and tell me if I don't have Brazil in every curve of my body."

-Carmen Miranda

Ooh la la! Even though her first language was Portuguese, Carmen Miranda definitely had a way with English words. The actress, (born Feb 9, '09 - died Aug 5, '55) made famous by her sultry Latin performances and tutti-frutti headgear also had a way with fame and fortune. After becoming a star in Brazil during the 1920's and 1930's, she was invited to perform in New York City, quickly taking Broadway by storm. Between 1940 and 1953, she went on to conquer the silver screen, making 14 films and becoming the highest paid actor in Hollywood and the highest paid woman in America. Not bad for the daughter of a barber.

During the 1940s and '50s, largely due to the vibrant performances of Miranda, American interest in all things Latin was at an all time high. As such, it comes as no surprise that it was at the same time that the most famous of all Latin American beverages, the Piña Colada was invented. Although the exact origin of the Piña Colada is disputed, the exotic drink is generally accepted to have first been mixed in Puerto Rico in the mid 1950's. The drink is made by blending a light rum with coconut cream and pineapple juice - que rico! On a hot day relaxing poolside, or bellied up to bar in Rio or San Juan, there's absolutely nothing finer.

So, what did Carmen Miranda have to say about them?

"I say 20 words in English. I say money, money, money, and I say hot dog! I say yes, no and I say money, money, money and I say turkey sandwich and I say grape juice."

Uhm...well, we know what we'd say about this fabulous herb and fruit tea blended in her honor - magnifico! We've blended up dried fruit, herbs and all natural flavoring to create an herbal blend that'll make you want to get up and dance.

STEEPING TIME

TEA CUP	8oz (237ml)	10oz (296ml)	12oz (355ml)
AMOUNT	1 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)	1 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)	1.5 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)
MILD	2-3 min	2-3 min	2-3 min
MEDIUM	4-5 min	4-5 min	4-5 min
STRONG	5-10 min	5-10 min	5-10 min
MetroTea recommends 5-10 min			

TEA POT	18oz (532ml)	36oz (1064ml)	48oz (1419ml)
AMOUNT	2 heaping teaspoons of "The Perfect Measure Spoon" (11MS-1370-)	1 heaping teaspoon of "Pot of Perfect Tea Spoon" (Item # 11MS-1155-)	2 heaping teaspoon of "Pot of Perfect Tea Spoon" (Item # 11MS-1155-)
MILD	2-3 min	2-3 min	2-3 min
MEDIUM	4-5 min	4-5 min	4-5 min
STRONG	5-10 min	5-10 min	5-10 min
MetroTea recommends 5-10 min			

SERVING RECOMMENDATIONS:

MILK	SUGAR	LEMON	MINT
NO	OK	NO	NO





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IDEAL BREWING TEMPERATURE: 100°C/212°F

HOT BREWING METHOD:

Bring filtered or freshly drawn cold water to a rolling boil. Place 2 slightly heaping teaspoon of loose tea for each 7-9oz / 200-260ml of fluid volume in the teapot. Pour the boiling water into the teapot. Cover and let steep for 5-10 minutes according to taste (the longer the steeping time the stronger the tea).

ICED TEA BREWING METHOD (Pitcher): (To Make 1 Liter/Quart):

Place 12 slightly heaping teaspoons of herb & fruit blend or 6 tea bags into a teapot or heat resistant pitcher. Using filtered or freshly drawn cold water, boil and pour 1 1/4 cups/315ml over the herb & fruit blend. Steep for 5-10 minutes. Quarter fill a serving pitcher with cold water. Pour the tea into your serving pitcher straining the tea or removing the tea bags. Add ice and top-up the pitcher with cold water. Garnish and sweeten to taste. A rule of thumb when preparing fresh brewed iced herb & fruit tea is to increase the strength of hot brew since it will be poured over ice and diluted with cold water.

ICED TEA BREWING METHOD (Individual Serving):

Place 2 slightly heaping teaspoons of herb & fruit blend or 1 tea bag into a teapot for each serving required. Using filtered or freshly drawn cold water, boil and pour 6-7oz/170-200ml per serving over the herb & fruit blend. Cover and let steep for 5-10 minutes. Add hot tea to a 12oz/375ml acrylic glass filled with ice, straining the tea or removing the bags. Not all of the tea will fit, allowing for approximately an additional 1/2 serving. Garnish and sweeten to taste. A rule of thumb when preparing fresh brewed herb & fruit tea is to increase the strength of hot tea since it will be poured over ice and diluted.

FOOD SAFETY ADVISORY: We strongly recommend using filtered or freshly drawn cold water brought to a rolling boil when brewing all types of tea. Today's water has been known to carry viruses, parasites and bacteria. Boiling the water will kill these elements and reduce the potential incidence of water-borne illnesses.

RECOMMENDATION: We recommend the use of our '1 Cup of Perfect Tea' measuring spoon (Item# 11MS-1370) for best results. Please contact Metropolitan Tea to place an order.

ANTIOXIDANT BENEFIT: For a greater antioxidant benefit brew longer and use more tea.



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