



TURMERIC LATTE

WITH BLACK PEPPER

DAIRY-FREE, GLUTEN-FREE AND CAFFEINE-FREE

A golden turmeric drink with cinnamon and black pepper sweetened with raw coconut nectar.

Simply add your milk of choice for a delicious alternative latte or frappé.



Add some sunshine to your day with this golden milk drink. Spiced with turmeric, cinnamon and a touch of black pepper, it's the perfect caffeine-free pick me up!

Simply add to your choice of milk. Can be made into a warming latte or an iced frappé.

HOW TO MAKE:

Turmeric Latte

- * Add 2 teaspoons of powder to a cup and mix with a little hot water
- * Top up with hot milk, stir and enjoy!

Turmeric Frappé

- * Add a glass of cold milk to a blender together with 2 teaspoons of powder
- * Blitz for a few seconds and pour into a glass over crushed ice

Ingredients: Organic raw crystallised coconut nectar, organic ground turmeric (19%), organic ground cinnamon, organic black pepper

Typical nutritional values	per 100g	Per Serving
Energy (kJ)	1,568.3	125
Energy (kcal)	370.1	29.6
Total fat	2.2	0.18
of which saturates	0.6	0.05
Available Carbohydrates	81.4	6.5
Total Sugars	71.8	5.74
Fibre	6.3	<0.01
Total Protein	2.3	0.18
Sodium as salt	0.0	0.0





GB-ORG-05 EU/non-EU agriculture



Servings - 15 cups



GOOD AGEOUSLY