

# Cuban Inspired Menu

## **Soup and Salad**

Avocado and Mango Salad

Cuban Avocado and Watercress Salad

Cuban Black Bean Soup

Cuban Lentil Soup

## **Appetizers**

Tostones

Cuban Sandwich Bites

## **Entrees**

Cuban Ropa Vieja

Cuban Citrus Marinated Fish

Cuban Mojo Marinated Pork

## **Sides**

Cuban Rice and Beans

Cuban Yuca

Cuban Sweet Plantains

Harvest Medley

Sweet Potato and Russet Mash

Green Bean Almondine

# Desserts

Mango and Coconut Chia Pudding

Cuban Tres Leches Cake

Guava and Cream Cheese Pastelitos

Cuban Flan

Tropical Guava Cheesecake Bars

Cuban Mojito Shortbread Cookies

Boniatillo (Cuban Sweet Potato Pudding)

Pastelitos de Coco (Coconut Pastries)

# Avocado and Mango Salad

## with Hibiscus Tea Vinaigrette

A refreshing salad featuring creamy avocado and sweet mango, dressed with a tangy hibiscus tea vinaigrette.

**PREP TIME:** 15 minutes

|                                       |                                |
|---------------------------------------|--------------------------------|
| 2 ripe avocados, diced                | 1 T lime juice                 |
| 1 ripe mango, diced                   | 1 t honey                      |
| 1/4 C red onion, finely chopped       | Salt and pepper to taste       |
| 1/4 C Hibiscus tea, brewed and cooled | 1 sm bunch fresh mint, chopped |
| 2 T olive oil                         |                                |

**PREPARE THE VINAIGRETTE** In a bowl, whisk together Hibiscus tea, olive oil, lime juice, honey, salt, and pepper until well combined.

**ASSEMBLE THE SALAD** In a large bowl, combine diced avocado, mango, and red onion.

**DRESS THE SALAD** Pour the hibiscus tea vinaigrette over the salad and toss gently to combine.

**GARNISH WITH CHOPPED** fresh mint before serving.

# Cuban Avocado and Watercress Salad

## with Citrus Green Tea Vinaigrette

A vibrant and refreshing salad featuring creamy avocado and peppery watercress, dressed with a zesty citrus green tea vinaigrette.

**PREP TIME:** 15 minutes

|  |                                    |
|--|------------------------------------|
| 2 ripe avocados, sliced                          | 1 T fresh orange juice             |
| 4 C watercress, washed and trimmed               | 1 T fresh lime juice               |
| 1 med red onion, thinly sliced                   | 1 t honey                          |
| 1/4 C Adagio Citrus Green Tea, brewed and cooled | Salt and pepper to taste           |
| 2 T olive oil                                    | 1 sm bunch fresh cilantro, chopped |

**PREPARE THE VINAIGRETTE** In a bowl, whisk together Adagio Citrus Green Tea, olive oil, orange juice, lime juice, honey, salt, and pepper until well combined.

**ASSEMBLE THE SALAD** In a large bowl, combine sliced avocado, watercress, and red onion.

**DRESS THE SALAD** Pour the citrus green tea vinaigrette over the salad and toss gently to combine.

**GARNISH WITH** chopped fresh cilantro before serving.

# Cuban Lentil Soup

## with Smoky Lapsang Souchong

A hearty and comforting lentil soup with a smoky depth of flavor from Lapsang Souchong tea.

**PREP TIME:** 15 minutes

1 C dried lentils, rinsed  
1 med onion, chopped  
2 cloves garlic, minced  
1 med carrot, diced  
1 med potato, diced  
1 med green bell pepper, chopped  
1 t cumin

**COOK TIME:** 45 minutes

1 t oregano  
1/4 C Adagio Lapsang Souchong Tea, brewed and cooled  
4 C vegetable broth  
1 bay leaf  
Salt and pepper to taste  
1 sm bunch fresh parsley, chopped

**PREPARE THE BASE** In a large pot, heat olive oil over medium heat. Add onion, garlic, carrot, potato, and green bell pepper. Cook until softened.

**ADD THE LENTILS** Add lentils, cumin, oregano, Adagio Lapsang Souchong Tea, vegetable broth, and bay leaf.

**SIMMER** Bring to a boil, then reduce heat and simmer for 45 minutes or until the lentils are tender. Season with salt and pepper.

**LADLE THE SOUP** into bowls and garnish with chopped fresh parsley.

# Cuban Black Bean Soup

## with Citrus Green Mint Tea

A hearty and flavorful black bean soup infused with the bright notes of citrus green tea.

**PREP TIME:** 15 minutes

1 lb dried black beans, soaked overnight  
1 med onion, chopped  
2 cloves garlic, minced  
1 med green bell pepper, chopped  
1 med red bell pepper, chopped  
1 t cumin  
1 t oregano

**COOK TIME:** 45 minutes

1/4 C Citrus Mint Green tea, brewed and cooled  
4 C vegetable broth  
1 bay leaf  
Salt and pepper to taste  
1 sm bunch fresh cilantro, chopped  
1 med lime, cut into wedges

**PREPARE THE BASE** In a large pot, heat olive oil over medium heat. Add onion, garlic, green bell pepper, and red bell pepper. Cook until softened.

**ADD THE BEANS** Drain and rinse the soaked black beans. Add them to the pot along with cumin, oregano, Citrus Mint Green tea, vegetable broth, and bay leaf.

**SIMMER** Bring to a boil, then reduce heat and simmer for 45 minutes or until the beans are tender. Season with salt and pepper.

**LADLE** the soup into bowls and garnish with chopped fresh cilantro. Serve with lime wedges on the side.

# Tostones

## with Mojo Sauce and Mango Tea

Crispy fried plantains served with a tangy mojo sauce infused with the tropical flavors of mango black tea.

**PREP TIME:** 15 minutes

2 lg green plantains, peeled and sliced into 1-inch rounds  
Vegetable oil for frying  
Salt to taste  
1/4 C Mango tea, brewed and cooled  
1/4 C olive oil  
1/4 C fresh orange juice

**COOK TIME:** 20 minutes

2 T fresh lime juice  
4 cloves garlic, minced  
1 † cumin  
1/2 † oregano  
Salt and pepper to taste  
1 sm bunch fresh cilantro, chopped

**FRY THE PLANTAINS.** Heat vegetable oil in a skillet over medium-high heat. Fry plantain slices until golden brown, about 2-3 minutes per side. Remove and drain on paper towels.

**FLATTEN AND FRY AGAIN** Using a flat object, gently flatten each plantain slice. Return to the skillet and fry again until crispy. Drain on paper towels and season with salt.

**PREPARE THE MOJO SAUCE** In a bowl, mix Mango tea, olive oil, orange juice, lime juice, garlic, cumin, oregano, salt, and pepper until well combined.

**ARRANGE TOSTONES** on a platter and serve with mojo sauce. Garnish with chopped fresh cilantro.

# Cuban Sandwich Bites

## with Wuyi Ensemble Tea

Mini versions of the classic Cuban sandwich, featuring smoky pork, ham, Swiss cheese, and pickles, with a hint of Wuyi Ensemble tea.

**PREP TIME:** 20 minutes

1/2 lb roast pork, thinly sliced  
1/4 C Wuyi Ensemble tea, brewed and cooled  
1/2 lb ham, thinly sliced  
1/4 lb Swiss cheese, sliced

**COOK TIME:** 10 minutes

1/4 C dill pickles, sliced  
1/4 C yellow mustard  
1 baguette, sliced into small rounds  
2 T butter, melted

**MARINATE THE PORK** In a bowl, mix sliced roast pork with Wuyi Ensemble tea. Let marinate for 15 minutes.

**ASSEMBLE THE BITES** Preheat a griddle or skillet over medium heat. Spread mustard on each baguette slice. Layer with marinated pork, ham, Swiss cheese, and pickles. Top with another baguette slice.

**GRILL THE BITES** Brush the outside of each sandwich bite with melted butter. Grill until the bread is golden and the cheese is melted.

**ARRANGE ON A PLATTER** and serve warm.

# Cuban Ropa Vieja

## with Jackfruit and Rooibos Tea

A vegan twist on the classic Cuban dish, featuring shredded jackfruit simmered in a rich tomato sauce with the subtle sweetness of rooibos tea.

**PREP TIME:** 20 minutes

**COOK TIME:** 40 minutes

2 cans (20 oz each) young jackfruit, drained and shredded  
1 med onion, thinly sliced  
1 med red bell pepper, thinly sliced  
1 med green bell pepper, thinly sliced  
2 cloves garlic, minced  
1 t cumin

1 t smoked paprika  
1/4 C Rooibos Tea, brewed and cooled  
1 can (15 oz) diced tomatoes  
1/4 C tomato paste  
1/4 C vegetable broth  
Salt and pepper to taste  
1 sm bunch fresh cilantro, chopped

**PREPARE THE BASE** In a large skillet, heat olive oil over medium heat. Add onion, red bell pepper, green bell pepper, and garlic. Cook until softened.

**ADD THE JACKFRUIT** Stir in shredded jackfruit, cumin, and smoked paprika. Cook for a few minutes until the jackfruit is well coated with the spices.

**SIMMER** Add Adagio Rooibos Tea, diced tomatoes, tomato paste, and vegetable broth. Bring to a simmer and cook for 30 minutes until the sauce is thickened. Season with salt and pepper.

**GARNISH WITH** chopped fresh cilantro before serving.

# Cuban Citrus Marinated Fish

## with Mango Black Tea

A flavorful and zesty fish dish marinated in a citrus and mango black tea blend, then grilled to perfection.

**PREP TIME:** 15 minutes

**MARINATE TIME:** 30 minutes

**COOK TIME:** 10 minutes

4 white fish fillets (such as snapper or grouper)  
1/4 C Mango tea, brewed and cooled  
1 med orange, juiced and zested  
1 med lime, juiced and zested  
2 cloves garlic, minced

1 T olive oil  
1 t cumin  
Salt and pepper to taste  
1 sm bunch fresh cilantro, chopped

**PREPARE THE MARINADE** In a bowl, mix Mango tea, orange juice, lime juice, garlic, olive oil, cumin, salt, and pepper.

**MARINATE THE FISH.** Place fish fillets in a resealable bag and pour in the marinade. Refrigerate for at least 30 minutes.

**GRILL THE FISH.** Preheat the grill to medium-high heat. Grill fish fillets for 4-5 minutes per side until cooked through and flaky.

**GARNISH** with chopped fresh cilantro before serving.

# Cuban Mojo Marinated Pork

## with Yunnan Noir Tea

A succulent and flavorful pork dish marinated in a traditional Cuban mojo sauce, enhanced with the rich notes of black tea.

**PREP TIME:** 20 minutes

**COOK TIME:** 2 hours

**MARINATE TIME:** 4 hours or overnight

4 lb pork shoulder

1/4 C Adagio Black Tea, brewed and cooled

1/2 C fresh orange juice

1/4 C fresh lime juice

6 cloves garlic, minced

1 T cumin

1 T oregano

1 t salt

1/2 t black pepper

1/4 C olive oil

1 sm bunch fresh cilantro, chopped

**PREPARE THE MARINADE** In a bowl, mix Adagio Black Tea, orange juice, lime juice, garlic, cumin, oregano, salt, pepper, and olive oil.

**MARINATE THE PORK** Place pork shoulder in a resealable bag and pour in the marinade. Refrigerate for at least 4 hours or overnight.

**ROAST THE PORK** Preheat the oven to 325°F. Place the marinated pork in a roasting pan and cover with foil. Roast for 2 hours or until the pork is tender and easily shredded.

**SHRED THE PORK** and garnish with chopped fresh cilantro before serving.

# Cuban Rice and Beans

## with Rooibos Tea

A classic Cuban side dish of rice and beans, infused with the subtle sweetness of rooibos tea.

**PREP TIME:** 10 minutes

**COOK TIME:** 30 minutes

1 C long-grain white rice

1 can (15 oz) black beans, drained and rinsed

1 med onion, chopped

2 cloves garlic, minced

1 med green bell pepper, chopped

1 t cumin

1 t oregano

1/4 C Adagio Rooibos Tea, brewed and cooled

2 C vegetable broth

Salt and pepper to taste

1 sm bunch fresh cilantro, chopped

**PREPARE THE BASE** In a large pot, heat olive oil over medium heat. Add onion, garlic, and green bell pepper. Cook until softened.

**ADD THE RICE AND BEANS** Stir in rice, black beans, cumin, oregano, Adagio Rooibos Tea, and vegetable broth. Bring to a boil.

**SIMMER** Reduce heat, cover, and simmer for 20 minutes or until the rice is tender. Season with salt and pepper.

**FLUFF THE RICE** with a fork and garnish with chopped fresh cilantro before serving.

# Cuban Yuca

## with Garlic Mojo and Hibiscus Tea

A traditional Cuban side dish of boiled yuca, served with a tangy garlic mojo sauce infused with hibiscus tea.

**PREP TIME:** 15 minutes

**COOK TIME:** 25 minutes

2 lb yuca (cassava), peeled and cut into chunks  
1/4 C Hibiscus tea, brewed and cooled  
1/4 C olive oil

6 cloves garlic, minced  
1/4 C fresh lime juice  
Salt and pepper to taste  
1 sm bunch fresh parsley, chopped

**COOK THE YUCA** Boil yuca in salted water until tender, about 20 minutes. Drain and set aside.

**PREPARE THE MOJO SAUCE** In a skillet, heat olive oil over medium heat. Add garlic and cook until fragrant. Stir in Hibiscus tea and lime juice. Season with salt and pepper.

**POUR THE MOJO SAUCE** over the cooked yuca and garnish with chopped fresh parsley before serving.

# Cuban Sweet Plantains

## with Cinnamon and Vanilla Oolong Tea

Sweet and caramelized plantains with a hint of cinnamon and the warm flavors of Vanilla Oolong tea.

**PREP TIME:** 10 minutes

**COOK TIME:** 15 minutes

4 ripe plantains, peeled and sliced  
2 T unsalted butter  
1/4 C Vanilla Oolong tea, brewed and cooled

2 T brown sugar  
1 † cinnamon  
1/4 † salt

**PREPARE THE PLANTAINS** In a large skillet, melt butter over medium heat. Add plantain slices and cook until golden brown on both sides.

**ADD THE FLAVORS** Stir in Vanilla Oolong tea, brown sugar, cinnamon, and salt. Cook until the plantains are caramelized, and the sauce is thickened.

**TRANSFER TO** a serving dish and serve warm.

# Harvest Medley

## with Spiced Apple Chai Tea Glaze

A colorful and flavorful medley of harvest vegetables, including butternut squash, honeynut squash, delicata squash, apples, pears, and Brussels sprouts, all glazed with a spiced apple tea reduction.

**PREP TIME:** 20 minutes

**COOK TIME:** 40 minutes

2 C butternut squash, cubed  
2 C honeynut squash, cubed  
2 C delicata squash, sliced  
2 lg apples, sliced  
2 lg pears, sliced

4 C Brussels sprouts, halved  
2 T olive oil  
1 T Spiced Apple Chai Tea  
1/4 C maple syrup  
Salt and pepper to taste

**PREPARE THE GLAZE:** Brew the Spiced Apple Chai Tea in 1/4 C hot water and let it steep for 5 minutes. Mix the brewed tea with maple syrup.

**ROAST THE VEGETABLES:** Preheat the oven to 400°F. Toss the butternut squash, honeynut squash, delicata squash, apples, pears, and Brussels sprouts with olive oil, salt, and pepper. Spread on a baking sheet and roast for 30 minutes.

**GLAZE AND FINISH:** Drizzle the spiced apple tea glaze over the roasted vegetables and roast for an additional 10 minutes.

# Sweet Potato and Russet Mash

## with Cinnamon Rooibos Chai

A creamy and comforting blend of sweet potatoes and russet potatoes, enhanced with the warm flavors of cinnamon rooibos tea.

**PREP TIME:** 15 minutes

**COOK TIME:** 25 minutes

3 lg sweet potatoes, peeled and cubed  
3 lg russet potatoes, peeled and cubed  
1 T Cinnamon Rooibos Chai tea

1/2 C milk  
4 T butter  
Salt and pepper to taste

**COOK THE POTATOES:** In a large pot, bring water to a boil. Add sweet potatoes and russet potatoes, and cook until tender, about 20 minutes. Drain well.

**INFUSE THE MILK:** Brew the Cinnamon Rooibos Chai tea in 1/2 C hot milk and let it steep for 5 minutes.

**MASH THE POTATOES:** In a large bowl, mash the potatoes with the infused milk, butter, salt, and pepper until smooth and creamy.

# Green Bean Almondine

## with Green Bean Almondine Tea

A classic side dish of tender green beans tossed with toasted almonds and a bright Lemon Verbena tea infusion.

**PREP TIME:** 10 minutes

**COOK TIME:** 15 minutes

1 lb green beans, trimmed  
1/4 C sliced almonds, toasted  
1 T Green Bean Almondine tea

2 T butter  
Salt and pepper to taste

**INFUSE THE BUTTER:** Brew the Green Bean Almondine tea in 1/4 C hot water and let it steep for 5 minutes. Melt the butter and mix it with the brewed tea.

**COOK THE GREEN BEANS:** In a large pot, bring water to a boil. Add green beans and cook until tender, about 5 minutes. Drain and transfer to a serving bowl.

**TOSS AND SERVE:** Toss the green beans with the Green Bean Almondine tea butter, toasted almonds, salt, and pepper.

# Cranberry Orange Relish

## with Hibiscus Tea

A zesty and refreshing cranberry orange relish, infused with the vibrant flavors of hibiscus tea.

**PREP TIME:** 10 minutes

**COOK TIME:** 5 minutes

2 C fresh cranberries  
1 lg orange, peeled and segmented  
1/2 C sugar

1 T Hibiscus Tea  
1/4 C water

**PREPARE THE TEA:** Brew the Hibiscus tea in 1/4 C hot water and let it steep for 5 minutes.

**MAKE THE RELISH:** In a food processor, combine cranberries, orange segments, sugar, and the brewed Hibiscus tea. Pulse until finely chopped and well combined. Chill before serving.

# Cuban Mojito Shortbread Cookies

These buttery shortbread cookies are infused with the refreshing flavors of a classic Cuban mojito, perfect for a tropical treat.

**PREP TIME:** 15 minutes

**COOK TIME:** 15 minutes

1 C butter, softened  
1/2 C powdered sugar  
2 C flour  
1 T Mediterranean Mint tea

1 T lime zest  
1 T fresh mint, chopped  
1 † rum extract  
1/4 † salt

**PREPARE THE DOUGH:** Brew the Mediterranean Mint Tea in 1/4 C hot water and let it steep for 5 minutes. In a large bowl, cream butter and powdered sugar until light and fluffy. Add flour, brewed tea, lime zest, fresh mint, rum extract, and salt. Mix until combined.

**SHAPE AND BAKE:** Preheat the oven to 350°F. Roll the dough into small balls and place on a baking sheet. Flatten slightly with a fork. Bake for 15 minutes or until the edges are lightly golden. Cool on a wire rack.

# Boniatillo (Cuban Sweet Potato Pudding)

A creamy and luscious pudding made from sweet potatoes, a traditional Cuban dessert that's both comforting and delicious.

**PREP TIME:** 10 minutes

**COOK TIME:** 30 minutes

2 lg sweet potatoes, peeled and cubed  
1 C sugar  
1/2 C water  
1 † Cinnamon tea

1/2 † ground cinnamon  
1/4 † ground cloves  
1/4 † salt  
1 † vanilla extract

**COOK SWEET POTATOES:** In a large pot, bring water to a boil. Add sweet potatoes and cook until tender, about 20 minutes. Drain and mash until smooth.

**MAKE THE PUDDING:** Brew the Cinnamon tea in 1/2 C hot water and let it steep for 5 minutes. In a saucepan, combine mashed sweet potatoes, sugar, brewed tea, ground cinnamon, ground cloves, salt, and vanilla extract. Cook over medium heat, stirring constantly, until thickened, about 10 minutes. Cool before serving.

# Pastelitos de Coco (Coconut Pastries)

Flaky puff pastry filled with sweet coconut, these pastelitos are a beloved Cuban treat that's perfect for any occasion.

**PREP TIME:** 20 minutes

**COOK TIME:** 20 minutes

2 puff pastry sheets, thawed  
1 C shredded coconut  
1/2 C sugar  
1/4 C water

1 T Coconut tea  
1 t vanilla extract  
1 egg, beaten (for egg wash)

**PREPARE THE FILLING:** Brew the Coconut tea in 1/4 C hot water and let it steep for 5 minutes. In a saucepan, combine shredded coconut, sugar, brewed tea, and water. Cook over medium heat until the mixture thickens, about 10 minutes. Stir in vanilla extract.

**ASSEMBLE AND BAKE:** Preheat the oven to 375°F. Cut puff pastry into squares and place a spoonful of coconut filling in the center of each square. Fold the pastry over to form a triangle and seal the edges with a fork. Brush with beaten egg. Bake for 20 minutes or until golden brown.

## Mango and Coconut Chia Pudding with Hibiscus Tea

A refreshing and light chia pudding with tropical mango and coconut flavors, infused with the tangy notes of hibiscus tea.

**PREP TIME:** 10 minutes

**CHILL TIME:** 4 hours or overnight

1/4 C chia seeds  
1 C coconut milk  
1/4 C Hibiscus tea, brewed and cooled  
1 T honey

1 ripe mango, diced  
1/4 C shredded coconut  
1 sm bunch fresh mint (optional, for garnish)

**PREPARE THE PUDDING** In a bowl, mix chia seeds, coconut milk, Hibiscus tea, and honey until well combined.

**CHILL** Cover and refrigerate for at least 4 hours or overnight until the mixture thickens.

**SPOON THE** chia pudding into bowls and top with diced mango and shredded coconut. Garnish with fresh mint, if desired.

# Cuban Tres Leches Cake

## with Vanilla Oolong Tea

A rich and indulgent tres leches cake soaked in a mixture of three milks, enhanced with the warm flavors of Vanilla Oolong tea.

**PREP TIME:** 20 minutes

**CHILL TIME:** 2 hours

**COOK TIME:** 30 minutes

1 C all-purpose flour  
1 1/2 t baking powder  
1/4 t salt  
5 lg eggs, separated  
1 C sugar, divided  
1/3 C milk

1 t vanilla extract  
1/4 C Vanilla Oolong tea, brewed and cooled  
1 can (12 oz) evaporated milk  
1 can (14 oz) sweetened condensed milk  
1 C heavy cream  
1 C whipped cream (for topping)

**PREPARE THE CAKE.** Preheat the oven to 350°F. Grease and flour a 9x13 inch baking dish. In a bowl, mix flour, baking powder, and salt. In another bowl, beat egg yolks with 3/4 cup sugar until pale and fluffy. Stir in milk, vanilla extract, and Vanilla Oolong tea. Gradually add the flour mixture.

**BEAT THE EGG WHITES** In a separate bowl, beat egg whites until soft peaks form. Gradually add the remaining 1/4 cup sugar and beat until stiff peaks form. Fold the egg whites into the batter.

**BAKE** Pour the batter into the prepared baking dish and bake for 25-30 minutes until a toothpick inserted into the center comes out clean. Let cool.

**SOAK THE CAKE** In a bowl, mix evaporated milk, sweetened condensed milk, and heavy cream. Poke holes all over the cooled cake and pour the milk mixture over it. Refrigerate for at least 2 hours.

**TOP WITH WHIPPED** cream before serving.

# Guava and Cream Cheese Pastelitos

## with Rooibos Orange Tea

Flaky pastries filled with sweet guava and creamy cheese, infused with the subtle sweetness of Rooibos Orange tea.

**PREP TIME:** 20 minutes

**COOK TIME:** 20 minutes

1 package puff pastry, thawed  
1/2 C guava paste  
1/2 C cream cheese, softened  
1/4 C Rooibos Orange tea, brewed and

cooled  
1/4 C sugar  
1 lg egg, beaten  
1 T water

**PREPARE THE FILLING** In a bowl, mix guava paste, cream cheese, Rooibos Orange tea, and sugar until smooth.

**ASSEMBLE THE PASTELITOS** Preheat the oven to 400°F. Roll out the puff pastry and cut into squares. Place a spoonful of the filling in the center of each square. Fold the pastry over to form a triangle and seal the edges with a fork.

**BAKE** Place the pastelitos on a baking sheet and brush with a mixture of beaten egg and water. Bake for 15-20 minutes until golden brown.

**LET COOL SLIGHTLY** before serving.

# Cuban Flan

## with Caramelized Orange and Yin Hao Long Zhu Jasmine Tea

A creamy and smooth Cuban flan with a caramelized orange topping, infused with the delicate flavors of Yin Hao Long Zhu Jasmine tea.

**PREP TIME:** 20 minutes

**CHILL TIME:** 4 hours or overnight

**COOK TIME:** 1 hour

1 C sugar  
1/4 C water  
1/4 C Yin Hao Long Zhu Jasmine tea, brewed  
and cooled  
1 can (14 oz) sweetened condensed milk

1 can (12 oz) evaporated milk  
1/2 C whole milk  
5 lg eggs  
1 t vanilla extract  
1 med orange, zested

**PREPARE THE CARAMEL** In a saucepan, combine sugar and water. Cook over medium heat until the sugar dissolves and turns a deep amber color. Pour the caramel into a 9-inch round baking dish, tilting to coat the bottom evenly.

**PREPARE THE CUSTARD** In a blender, combine Yin Hao Long Zhu Jasmine Tea, sweetened condensed milk, evaporated milk, whole milk, eggs, vanilla extract, and orange zest. Blend until smooth.

**BAKE THE FLAN** Pour the custard mixture over the caramel in the baking dish. Place the dish in a larger baking pan and fill the pan with hot water halfway up the sides of the dish. Bake at 350°F for 1 hour or until the flan is set.

**CHILL** Let cool, then refrigerate for at least 4 hours or overnight.

**RUN A KNIFE** around the edges of the flan to loosen it. Invert onto a serving plate and serve chilled.

