

# Cuisinart®

## Recipe Booklet

Instruction Booklet on reverse side



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# PERFECTEMP PREPROGRAMMED KETTLE

There are many types of teas and each to their own brewing temperature. To ensure the natural aromatic flavours and benefits of each tea, the PerfectTemp Preprogrammed Kettle has 5 preset temperatures (and a French Press coffee option), that makes the art of steeping tea, easy.

Here in the Cuisinart headquarters we believe tea is better than drinking water, with each cup not just full of delicious and organic flavours to quench your thirst, but also overflowing with natural vitamins, minerals and antioxidants to restore and rehydrate your body. A cup of tea can invigorate your start in the morning, help relax you from a busy day, or, allow you to comfortably unwind in the evening - it all adds up to a healthy mind, body and spirit.

Over the next few pages, we've included a variety of tea recipes to enjoy with your new kettle, and if you're a coffee lover, there's also a French Press setting - use this setting to maintain the essential oils and maximise the bold and smooth flavours of your favourite coffee. And of course, don't forget to use the PerfectTemp as you normally would any other kettle - prepare boiling water for cooking, instant soup and hot chocolate drinks too. Always get the perfect cupper with the PerfectTemp Preprogrammed Kettle.

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# ICED TEA

## Iced Southern American Tea

Iced American tea is the perfect companion on a hot summer's day.

Makes one 240ml serving

**3 bags**      **black tea (or 3 servings loose tea)**  
**1 cup**        **ice cubes**  
**¼ cup**        **simple syrup\***  
                  **water**

1. Add at least 300ml of water into your kettle and select the Black setting.
2. Place the black tea into a bowl and pour 240ml of the hot water over tea. Let steep 3 to 5 minutes. Strain and refrigerate until tea is chilled.
3. Place ice in a tall glass. Pour the chilled, steeped tea over the ice and stir in the simple syrup. Adjust sweetness to taste.

\*While you can purchase simple syrup at gourmet shops, it is easy to make at home (and less expensive). To prepare, add equal parts white sugar and water to a small saucepan set over medium-low heat. Let mixture heat until all of the sugar has dissolved. Cool mixture to room temperature.

## Thai Iced Tea

A very sweet treat, this tea is a perfect way to end a spicy Thai meal.

Makes two 240ml servings

**2 bags**      **oolong tea (or 2 servings loose tea)**  
**120ml**      **sweetened condensed milk**  
                  **water**  
                  **ice**

1. Add at least 480ml of water into your kettle and select the Delicate setting.
2. Place the oolong tea into a bowl and pour 360ml of the hot water over tea. Let steep 10 to 15 minutes. Strain and allow to cool to room temperature.
3. Add 180ml of the cooled tea to two tall glasses filled with ice. Add 60ml of the sweetened condensed milk to each glass. Stir to combine and serve.

## Iced Ginger Jasmine Tea Cocktail

The perfect combination of naughty & nice.

Makes two 150ml drinks

**1**              **Ginger Jasmine Tea (pg. 5)**  
**60ml**        **chilled jasmine tea**  
**120ml**      **vodka**  
**60ml**        **ginger syrup**  
**15ml**        **peach schnapps**  
**15ml**        **orange juice, freshly squeezed (approx. ½ small orange)**  
                  **ice**

1. Fill a cocktail shaker with ice then add all cocktail ingredients (including Ginger Jasmine Tea from page 5) into the shaker. Shake well and pour evenly between 2 martini glasses. Serve immediately.

# HERBAL TEA

## White Tea with Fennel

Fennel is a great aid in digestion.  
This tea is light & fragrant.

Makes one 240ml serving

**1½tbsp** fennel seed  
**1tsp** honey  
**1 bag** white tea (or 1 serving loose tea)  
water

1. Add at least 300ml of water into your kettle and select the White setting.
2. While water is heating, put the fennel and honey into a 240ml mug. Add the tea and pour 240ml of the hot water over the tea and stir to combine.
3. Let tea steep for 2 to 3 minutes. Strain and enjoy.

## Moroccan Mint Tea

A refreshing tea mix, to soothe, relax & calm.

Makes one 240ml serving

**2tbsp** fresh mint leaves  
(approx. 16 medium leaves)  
**1-2tbsp** white sugar  
**1 bag** black tea (or 1 serving loose tea)  
water

1. Add at least 300ml of water into your kettle and select the Black setting.
2. While water is heating, put the mint and sugar into a 240ml mug. Using a spoon, crush the mint and sugar together to release the mint's oils. Add the tea. Pour 240ml of the hot water over the tea and stir to combine.
3. Let tea steep for 3 to 5 minutes. Strain and enjoy.

## Ginger Jasmine Tea

This recipe boasts layers of fresh flavours.

Makes two 150ml drinks

**½ cup** water  
**½ cup** white sugar  
**2tbsp** chopped ginger  
(approx. one 5cm piece of ginger)  
**1 bag** jasmine tea (or 1 serving loose tea)  
water

1. Prepare the ginger syrup: Add water and sugar into a small saucepan and place over medium heat. Bring just to a boil to dissolve the sugar. Add the chopped ginger and allow syrup to simmer for about 30 minutes. Strain and reserve the syrup, discarding the ginger. Chill the syrup in the refrigerator until needed.
2. Prepare the tea: Put tea in a heatproof glass or measuring cup. Add at least 300ml of water into the kettle and select the Delicate setting. Pour 240ml of hot water into the cup. Allow to steep for about 5 minutes. Strain. Refrigerate tea until chilled.

## Ginger, Lemon & Honey Tea

A delicious & refreshing alternative to caffeinated drinks.

Makes one 240ml serving

**3tbsp** chopped fresh ginger  
**½tsp** fresh lemon juice  
**½ to 1tsp** honey  
**1bag** green tea (or 1 serving loose tea)  
water

1. Add at least 300ml of water into your kettle and select the Green setting.
2. While water is heating, put the ginger, lemon juice and honey into a 240ml mug. Add the tea and pour 240ml of the hot water over the tea and stir to combine.
3. Let tea steep for 2 to 3 minutes. Strain and enjoy.

# MILK TEA

## Bubble Tea

Bubble tea is rich & silky - the perfect treat on the go!

Makes two 300ml servings

### Tapioca:

**¼ cup** large pearl tapioca, dried  
**2 cups** room temperature water

### Sugar Syrup:

**½ cup** packed light brown sugar  
**½ cup** white sugar  
**1 cup** water

### Tea:

**2 bags** black tea (or 2 servings loose tea)  
**½ cup** skim milk or soy  
**ice (optional)**  
water

1. Prepare the tapioca: Put the dried tapioca in a medium bowl and add the room temperature water. Cover and let sit overnight to soften. Once plumped, strain, discarding water and reserving the tapioca (tapioca should be gummy-like in texture and taste).
2. Prepare sugar syrup: In a small saucepan, combine the sugars and measured water and set over medium-low heat. Let mixture heat until all of the sugar has dissolved. Cool mixture to room temperature.
3. Prepare the tea: Put tea into a small bowl. Add at least 600ml of water into your kettle and select the Black setting. Pour 480ml of the hot water over tea and let steep 3 to 5 minutes. Strain and cool to room temperature.
4. For each serving, put ¼ cup each of the tapioca, sugar syrup and milk into a tall glass. Add ½ of the tea and stir to combine. For a colder drink, add ice.

Serving note: Traditionally, Bubble Tea is served with a large straw so the tapioca can be enjoyed while sipping the tea.

## Chai

A perfectly balanced, spiced sweet tea.

Makes one 180ml serving

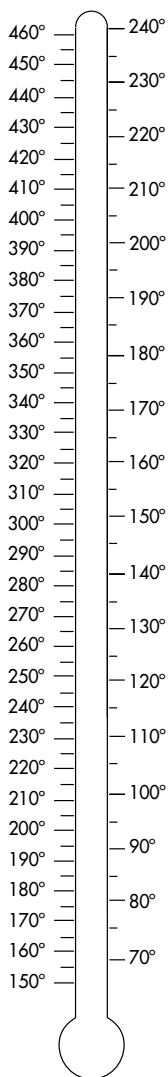
**3 bags** black tea  
**180ml** skim milk or soy  
**½tsp** pure vanilla extract  
**¼tsp** freshly ground black pepper  
**¼tsp** ground cloves  
**½tsp** ground cinnamon  
**3** star anise pods  
**1** 1 x 1cm piece of peeled fresh ginger  
**pinch** orange zest  
**2tbsp** honey  
water

1. Put tea bags into a 240ml mug. Add at least 240ml of water into your kettle and select the Black setting. Pour 60ml of the hot water over the tea bags and let steep 10 to 15 minutes.
2. While the water is heating, bring the milk and vanilla to a boil in a medium saucepan set over medium heat. Once the mixture comes to a boil, stir in the spices, ginger and zest. Let the mixture simmer 10 to 15 minutes.
3. Once the tea has steeped, fully squeeze out tea from tea bags, reserving the tea and discarding the bags. Add the steeped tea to the milk mixture.
4. Strain mixture into a 240ml mug and stir in honey.

# WEIGHTS, MEASURES & CONVERSIONS

## Temperature °F / °C

Fahrenheit      Celsius



$$^{\circ}\text{F} = \frac{9}{5} \times ^{\circ}\text{C} + 32$$

$$^{\circ}\text{C} = \frac{5(^{\circ}\text{F} - 32)}{9}$$

## Metric cup & spoon sizes

cup	metric
¼ cup	60ml
⅓ cup	80ml
½ cup	125ml
1 cup	250ml
<b>spoon</b>	
¼ teaspoon	1.25ml
½ teaspoon	2.5ml
1 teaspoon	5ml
2 teaspoon	10ml
1 tablespoon (equal to 4 teaspoons)	20ml

## Liquids

Metric	cup	imperial
30 ml		1 fl oz
60 ml	¼ cup	2 fl oz
80 ml		3 ½ fl oz
100ml	⅓ cup	2 ¾ fl oz
125ml	½ cup	4 fl oz
150ml		5 fl oz
180ml	¾ cup	6 fl oz
200ml		7 fl oz
250ml	1 cup	8 ¾ fl oz
310ml	1 ¼ cups	10 ½ fl oz
375ml	1 ½ cups	13 fl oz
430ml	1 ¾ cups	15 fl oz
475ml		16 fl oz
500ml	2 cups	17 fl oz
625ml	2 ½ cups	21 ½ fl oz
750ml	3 cups	26 fl oz
1L	4 cups	35 fl oz
1.25L	5 cups	44 fl oz
1.5L	6 cups	52 fl oz
2L	8 cups	70 fl oz
2.5L	10 cups	88 fl oz