Fruit & Tea Infusion Recipe Ebook

20 inspiring flavour-infused recipes to tantalise your taste buds including:

- Cool fruity infusions
- Cheeky fruit infusions (alcohol* included)
- Warm infusions

For more recipe ideas, inspirational blogs and product info, visit our facebook page: www.facebook.com/gourmet2day and our website: www.gourmet2day.com

*Alcoholic beverages should only be consumed by those who meet the required legal age.
Enhance the flavor of water, tea, punches, cocktails and other beverages with the Gourmet2day Triple Infusion Pitcher.

Unique product design includes 1 Pitcher and 3 interchangeable infusers:

- Premium quality, impact-resistant Tritan plastic pitcher with anti-spill locking lid.
- Fruit and herb infuser - to enhance the flavor of water and other beverages.
- Stainless steel loose leaf tea infuser - can be used for hot or cold brewed tea.
- Ice infuser with a chill core to keep your beverages cool, without diluting the flavor.

Key benefits and features:

- Perfect for entertaining guests with large capacity 3QT (2.8LTR) pitcher and attractive design.
- Ideal for gifts with appealing packaging design.
- Pitcher is made from high quality, impact-resistant Tritan* plastic, unlike many other low quality plastic pitchers that are available.
- Product is made from BPA free material, therefore there are no harmful toxins.
- Pitcher can be easily stored inside refrigerator door. Dimensions: Height = 10.7” / 27.5cm x Width = 10” / 25.5cm x Depth = 4.2” / 10.6cm.
- Dishwasher safe.

The perfect way to entertain and enjoy flavoursome beverages.

*Tritan™ is a trade mark of Eastman Chemical Company

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### Instructions

**PITCHER**
- For hot or cold infusing.
- **WARNING** – Ensure boiled water from kettle settles for at least 30 seconds before pouring into pitcher.
- For hot infusing, ensure cap remains off for 3 minutes while infusing.
- When using the infusers / ice tube, ensure the liquid doesn’t exceed the fill line on the pitcher.
- Insert appropriate infuser or ice tube into the pitcher and secure by turning clockwise.
- Once lid is locked, no liquid can be poured or spilled.
- To pour liquid, turn lid anticlockwise by 180 degrees.
- Safe to place pitcher inside refrigerator.
- Do not place in oven, microwave or on stove.
- Holds up to 3 QT / 2.8 LTR liquid.
- Dishwasher safe.

**Fruit Infuser**
- For infusing fruit, herbs and spices.
- Pour water / liquid into pitcher.
- Fill fruit infuser with fruit, herbs or spices.
- Insert fruit infuser into the pitcher and turn clockwise to secure.
- Secure lid into pitcher by turning clockwise.
- Do not place in oven, microwave or on stove.
- Dishwasher safe.

**Tea Infuser**
- For infusing tea, herbs and spices.
- Unscrew the tea infuser basket.
- Fill basket with tea leaves, herbs and / or spices.
- Screw basket into tea infuser to secure.
- Pour hot or cold water into pitcher.
- **WARNING** – Ensure boiled water from kettle settles for at least 30 seconds before pouring into pitcher.
- Ensure liquid doesn’t exceed the fill line on the pitcher.
- Insert tea infuser into the pitcher and turn clockwise to secure.
- For hot infusing, ensure cap remains off for 3 minutes while infusing.
- Secure lid into pitcher by turning clockwise.
- For hot beverages, infuse for at least 5 minutes. For cold beverages, infuse for up to 8 hours.
- Do not place in oven, microwave or on stove.
- Dishwasher safe.

**Ice Tube**
- For cooling beverages, without diluting the flavour.
- Unscrew the top of the ice tube by turning anticlockwise.
- Pour water into the ice tube and freeze for at least 3 hours OR place ice cubes into ice tube.
- Secure the lid by turning clockwise.
- Pour liquid into the pitcher.
- Ensure liquid doesn’t exceed the fill line on the pitcher.
- Insert ice tube into the pitcher and turn clockwise to secure.
- Secure lid into pitcher by turning clockwise.
- Dishwasher safe.

For more information go to www.gourmet2day.com

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**Kiwi Red Water Cleanse**

**Ingredients**
- 1 sliced kiwi
- 1/2 cup strawberries
- 1/2 cup chopped watermelon
- 6 cups (1.48QT / 1.41L) water

**Instructions**
1. Pour the water into the Gourmet2day pitcher.
2. Place the kiwi, strawberries, and watermelon in the fruit infuser.
3. Insert the fruit infuser in the pitcher and turn it clockwise to secure.
4. Secure lid into pitcher by turning clockwise.
5. Chill in the refrigerator for at least 2 hours.
Instructions

1. Pour the water into the Gourmet2day pitcher.
2. Place the apple, lime, and mint in the fruit infuser.
3. Insert the fruit infuser in the pitcher and turn it clockwise to secure.
4. Secure lid into pitcher by turning clockwise.
5. Chill in the refrigerator for at least 2 hours.

Ingredients

- 1 cup sliced apple
- 1/2 cup sliced lime
- 1/2 cup mint
- 6 cups (1.48QT / 1.41L) water

Apple Lime Vitamin Infusion

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Grape Lemon Melon Infusion

**Instructions**
1. Pour the water into the Gourmet2day pitcher.
2. Place the grapes, melon, and lemon in the fruit infuser.
3. Insert the fruit infuser in the pitcher and turn it clockwise to secure.
4. Secure lid into pitcher by turning clockwise.
5. Chill in the refrigerator for at least 2 hours. You can chill this tasty drink in the refrigerator for up to 24 hours.

**Ingredients**
- 1/2 cup grapes
- 1/2 cup chopped melon
- 1/2 cup sliced lemon
- 6 cups (1.48QT / 1.41L) water
Blueberry Apple Boost

**Ingredients**

- 1/2 cup blueberries
- 1/2 cup sliced apple
- 1/2 cup mint
- 6 cups (1.48QT / 1.41L) water

**Instructions**

1. Pour the water into the Gourmet2day pitcher.
2. Place the blueberries, apple, and mint in the fruit infuser.
3. Insert the fruit infuser in the pitcher and turn it clockwise to secure.
4. Secure lid into pitcher by turning clockwise.
5. Chill in the refrigerator for 1-2 hours. You can chill this in the refrigerator longer to for enhanced flavors.

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Grapefruit Cucumber Boost

**Ingredients**
- 1/2 cup chopped grapefruit
- 1/2 cup sliced cucumber
- 6 cups (1.48QT / 1.41L) water

**Instructions**
1. Pour the water into the Gourmet2day pitcher.
2. Place the grapefruit and cucumber in the fruit infuser.
3. Insert the fruit infuser in the pitcher and turn it clockwise to secure.
4. Secure lid into pitcher by turning clockwise.
5. Chill in the refrigerator for at least 2 hours. You can chill this healthy drink in the refrigerator for up to 24 hours.

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Orange Grape Vitality

**Ingredients**
- 1/2 cup grapes
- 1/2 cup sliced orange
- 6 cups (1.48QT / 1.41L water)

**Instructions**
1. Pour the water into the Gourmet2day pitcher.
2. Place the grapes and orange in the fruit infuser.
3. Insert the fruit infuser in the pitcher and turn it clockwise to secure.
4. Secure lid into pitcher by turning clockwise.
5. Chill in the refrigerator for at least 2 hours.

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Hearty Apple Grape Infusion

**Ingredients**
- 1/2 cup grapes
- 1/2 cup sliced apple
- 3 cinnamon sticks
- 6 cups (1.48QT / 1.41L water)

**Instructions**
1. Pour the water into the Gourmet2day pitcher.
2. Place the grapes, apples, and cinnamon sticks in the fruit infuser.
3. Insert the fruit infuser in the pitcher and turn it clockwise to secure.
4. Secure lid into pitcher by turning clockwise.
5. Chill in the refrigerator for at least 2 hours.
Cherry Lemon Refresh

**Ingredients**
- 1/2 cup cherries
- 1/2 cup sliced lemon
- 1/4 cup mint
- 6 cups (1.48QT / 1.41L) water

**Instructions**
1. Pour the water into the Gourmet2day pitcher.
2. Place the cherries and lemon in the fruit infuser.
3. Insert the fruit infuser in the pitcher and turn it clockwise to secure.
4. Secure lid into pitcher by turning clockwise.
5. Chill in the refrigerator for at least 2 hours.
Berry Ginger Ale

Ingredients
- 1/2 cup raspberries
- 1/4 cup blueberries
- 1/2 cup sliced peaches
- 6 cups (1.48QT / 1.41L) ginger ale

Instructions
1. Pour the ginger ale into the Gourmet2day pitcher.
2. Place the raspberries, blueberries and peaches in the fruit infuser.
3. Insert the fruit infuser in the pitcher and turn it clockwise to secure.
4. Secure lid into pitcher by turning clockwise.
5. Chill in the refrigerator for at least 2 hours.

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Instructions

1. Pour the water into the Gourmet2day pitcher.
2. Place the pear and strawberries in the fruit infuser.
3. Insert the fruit infuser in the pitcher and turn it clockwise to secure.
4. Secure lid into pitcher by turning clockwise.
5. Chill in the refrigerator for at least 2 hours. You can chill this drink in the refrigerator for up to 24 hours.

Ingredients

- 1/2 cup sliced pear
- 1/2 cup strawberries
- 6 cups (1.48QT / 1.41L) water
Great Citrus High

**Ingredients**
- 1/3 cup sliced orange
- 1/3 cup sliced lemon
- 1/3 cup sliced lime
- 6 cups (1.48QT / 1.41L) water

**Instructions**
1. Pour the water into the Gourmet2day pitcher.
2. Place the orange, lemon and lime in the fruit infuser.
3. Insert the fruit infuser in the pitcher and turn it clockwise to secure.
4. Secure lid into pitcher by turning clockwise.
5. Chill in the refrigerator for at least 2 hours.

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**Fruity Blast**

**Ingredients**
- 1/3 cup sliced orange
- 1/3 cup cranberries
- 1 kiwi, sliced
- 6 cups (1.48QT / 1.41L) apple juice

**Instructions**
1. Pour the apple juice into the Gourmet2day pitcher.
2. Place the orange, cranberries and kiwi in the fruit infuser.
3. Insert the fruit infuser in the pitcher and turn it clockwise to secure.
4. Secure lid into pitcher by turning clockwise.
5. Chill in the refrigerator for at least 2 hours.

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Instructions

1. Pour the water into the Gourmet2day pitcher.
2. Place the raspberries, blueberries, and lime in the fruit infuser.
3. Insert the fruit infuser in the pitcher and turn it clockwise to secure.
4. Secure lid into pitcher by turning clockwise.
5. Chill in the refrigerator for at least 2 hours. You can chill this for up to 24 hours.

Ingredients

- 1/2 cup raspberries
- 1/2 cup blueberries
- 1/4 cup sliced lime
- 6 cups (1.48QT/1.41L) water

Lime Berry Cooler
Blueberry Kiwi Mojito

**Instructions**

1. Pour the lime juice, sparkling water, and rum into the Gourmet2day pitcher. Gently stir with a wooden spoon.
2. Place the blueberries, sliced kiwi, and mint inside the fruit infuser.
3. Secure the fruit infuser in the pitcher.
4. Secure lid into pitcher by turning clockwise.
5. Allow to chill for one hour to infuse all the flavors of the mojito. You can add some sugar for a sweeter flavor.

**Ingredients**

- 2 kiwis, sliced
- 1/2 cup of blueberries
- 1/2 cup of mint
- 1 cup of rum (adjust depending on your preference)
- 5 cups (1.24 QT / 1.18L) of sparkling water
- 1/4 cup of fresh lime juice
Red Wine Sangria

Instructions
1. Pour the orange juice and wine into the Gourmet2day pitcher. Gently stir with a wooden spoon.
2. Place the grapes and lemon in the fruit infuser.
3. Insert the fruit infuser in the pitcher and turn it clockwise to secure.
4. Secure lid into pitcher by turning clockwise.
5. Chill the sangria in the refrigerator for at least 2 hours.

Ingredients
- 1/2 cup grapes
- 1/2 cup sliced lemon
- 1 cup fresh orange juice
- 5 cups (1.24 QT / 1.18L) red Spanish wine
Lemonade Vodka

Instructions
1. Pour the fresh lemon juice and sugar into the Gourmet2day pitcher. Add the water and vodka and gently stir with a wooden spoon.
2. Place the lemon and mint in the fruit infuser. Insert the fruit infuser in the pitcher and turn it clockwise to secure.
3. Secure lid into pitcher by turning clockwise.
4. Chill in the refrigerator for at least 2 hours.

Ingredients
• 1 1/2 cups fresh lemon juice
• 1/4 cup sugar
• 5 cups (1.24 QT / 1.18L) water
• 1 cup vodka (adjust depending on your preference)
• 1/2 cup sliced lemon
• 1/2 cup mint

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Cheerful Fruity Infusions

1. Pour the rum and coke into the Gourmet2day pitcher and gently stir with a wooden spoon.
2. Place the cherries in the fruit infuser.
3. Insert the fruit infuser in the pitcher and turn it clockwise to secure.
4. Secure lid into pitcher by turning clockwise.
5. Chill in the refrigerator for at least 2 hours. Serve in a glass with ice and garnish with lime.

Ingredients

- 1 cup cherries
- 1 1/2 cups (8oz / 350ml) rum
- 4 cups (1QT / 950ml) of coke

Cherry Coke Rum

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Instructions

1. Place the pitted cherries, fresh lemon juice and sugar in a blender and blend until smooth.
2. Pour the blended juice into the Gourmet2day pitcher. Add the sparkling water and rum. Gently stir with a wooden spoon.
3. Place cherries and lemons in the fruit infuser. Insert the fruit infuser in the pitcher and turn it clockwise to secure.
4. Secure lid into pitcher by turning clockwise.
5. Chill in the refrigerator for at least 2 hours.

Ingredients

- 1 1/2 cups pitted cherries
- 1 cup fresh lemon juice
- 1/4 cup sugar
- 1/2 cup sliced lemon
- 1/2 cup cherries
- 1 cup vodka (adjust depending on your preference)
- 5 cups (1.24 QT / 1.18L) sparkling water

Cherry Lemonade Vodka

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Cinnamon Tea Antioxidant

Instructions
1. Ensure boiled water from kettle settles for at least 30 seconds and then pour it into Gourmet2day pitcher. Ensure liquid doesn’t exceed the fill line on the pitcher.
2. Place the rooibos tea leaves into the tea basket. Screw the tea basket into the tea infuser to secure.
3. Carefully insert tea infuser into the pitcher and turn clockwise to secure. Do not come into direct contact with the hot water.
4. Ensure pitcher lid remains off for 3 minutes while infusing.
5. Secure lid into pitcher by turning clockwise.
6. Infuse for at least 5 minutes.
7. Pour tea into a cup. Squeeze some lemon juice and add one cinnamon stick per cup. Add honey for added sweetness.

Ingredients
- 6 tsp rooibos tea leaves (or any tea available)
- 1 lemon
- 4 cinnamon sticks
- 6 cups (1.48QT / 1.41L) boiled water
- 1 tsp honey (optional)
Ginger Tea Infusion

**Instructions**

1. Ensure boiled water from kettle settles for at least 30 seconds and then pour it into Gourmet2day pitcher. Ensure liquid doesn’t exceed the fill line on the pitcher.
2. Place the grated ginger and chopped lemon into the tea basket.
3. Carefully insert tea infuser into the pitcher and turn clockwise to secure. Do not come into direct contact with the hot water.
4. Ensure pitcher lid remains off for 3 minutes while infusing.
5. Secure lid into pitcher by turning clockwise.
6. Infuse for at least 5 minutes.
7. Pour tea into a cup. Add honey for added sweetness and extra lemon if desired.

**Ingredients**

- 1/4 cup grated ginger
- 1/4 lemon, chopped
- 6 cups (1.48QT / 1.41L) boiled water
- 1 teaspoon of honey (adjust according to preference)