



With 3 times the antioxidants of green tea, and 196 vitamins and minerals, yerba maté is a great whole body tonic that will leave you feeling energized and healthy.

Espresso Machine

- * FILL PORTAFILTER TO LINE WITH SANTIAGO MATÉ COMPANY GROUND YERBA MATÉ
- * PULL A 6OZ SHOT OF MATÉ
- * ADD STEAMED MILK AND/OR FLAVOR

French Press

- * PUT 1/2 CUP MATÉ IN A STANDARD 32OZ PRESS
- * ADD HOT WATER
- * LET STEEP FOR 2-3 MINUTES
- * PRESS AND POUR
- * ADD MILK, SUGAR, OR HONEY TO TASTE

Coffee Pot

- * USE 1/4 CUP MATÉ PER 12OZ OF WATER
 - * BREW LIKE NORMAL COFFEE
 - * ADD MILK, SUGAR, OR HONEY TO TASTE
- (ALL COFFEE POTS DIFFER, MATÉ SHOULD BE DARK ENOUGH SO YOU CANNOT SEE THROUGH IT.)

Traditional

- * FILL GOURD HALFWAY WITH YERBA MATÉ
 - * FILL GOURD WITH HOT WATER ONLY UNTIL MATE IS SATURATED
- (DO NOT "FLOOD" THE MATÉ BY PUTTING IN TOO MUCH WATER)
- * SIP BOMBILLA "FILTER STRAW" UNTIL WATER IS GONE
 - * REFILL AND REPEAT UP TO 15 TIMES

Ultimate Bombilla

- * PLACE YOUR ULTIMATE BOMBILLA INTO ANY MUG OR CUP
 - * ADD 1/8 TO 1/2 CUP YERBA MATÉ
 - * ADD HOT WATER
 - * ADD MILK, SUGAR, HONEY
 - * STIR AND ENJOY
- (YOU MAY REFILL USING THE SAME MATÉ LEAVES)