

Tea and cocoa

Tea and Cocoa Table

Warm pots and chilled glasses with a welcoming rhythm



Three featured recipes from this collection

PUBLIC SAMPLE - 2 RECIPES

The complete edition has 12 recipes. This sample contains the first two.

Development edition 1.2.0 - recipes not kitchen tested.

Junction Table by CrownThrive, LLC

AI-generated realistic food artwork; not a photograph or tested result.

Contents

PUBLIC SAMPLE - this file includes two recipes, not the complete twelve-recipe cookbook. The full edition adds the remaining ten recipes, techniques, menus, shopping list, and planning pages.

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Make this kitchen yours

Set out a kettle, a small saucepan, and a tray of mugs, and you can make a generous tea and cocoa table without specialized equipment. Black and green tea recipes state that they contain caffeine; plain rooibos and ginger infusions provide alternatives. Cocoa also contains naturally occurring caffeine. The recipes keep steeping times clear and use alcohol-free vanilla flavoring wherever needed. Choose a warm pair for a cold afternoon or a chilled tea for a sunny lunch. Ask guests about milk, sesame, peanut, and herbal ingredient allergies before pouring. A clean spoon beside each mug makes occasional stirring very easy.

Recipe development edition 1.2.0 - October 30, 2026. Original editorial recipes; not kitchen tested. Timing is an estimate. Check appliance instructions, package directions and safe internal temperatures. No nutrition or medical benefit is claimed. Allergen notes are ingredient based and do not certify freedom from cross contact. Check every label and substitution.

Original development edition; recipes have not been kitchen-tested and no nutrition analysis is claimed. Prep times are active work; cooling, chilling, steeping rests, and freezing may require additional time as directed.

AI-generated photorealistic culinary artwork interprets the listed recipes. These are not documentary photographs, kitchen-test evidence, or a guarantee of finished appearance. Follow the measured recipe and safety checks.

Food safety and ingredient labels

Use a food thermometer: poultry 165°F; ground beef, pork and lamb 160°F; whole beef, pork and lamb cuts 145°F followed by a 3 minute rest; fish 145°F. Reheat leftovers to 165°F. Keep the refrigerator at 40°F or below. Refrigerate perishables in shallow containers within 2 hours, or 1 hour above 90°F. Most cooked leftovers keep 3 to 4 days; follow a shorter recipe limit. Thaw in the refrigerator, cold water or microwave, never on the counter. A freezer keeps food cold; it does not sterilize it. Wash produce under running water and keep raw meat and its tools away from ready to eat food.

Use standard US cups and spoons unless a weight is given. Oven temperatures are Fahrenheit. One tablespoon equals 3 teaspoons; one US cup equals 16 tablespoons. Spoon flour into a cup and level it.

These are original development recipes, not kitchen-tested; no nutrition figures are claimed. Use pasteurized milk and juice. For guests at higher risk of foodborne illness, choose pasteurized juice instead of freshly squeezed juice. Wash produce under running water. Frozen fruit is not made safe by freezing: use ready-to-eat fruit, or cook it as its package directs and chill before blending. Refrigerate prepared drinks at 40°F or below within two hours, and use within one to two days.



London-Style Vanilla Tea Milk - AI-generated realistic food artwork, not a photograph or tested result.

London-Style Vanilla Tea Milk

2 mugs | Prep: 8 minutes | Cook: 5 minutes

Ingredients

- 2 Earl Grey tea bags
- 1 cup just-boiled water
- 1 cup pasteurized milk
- 2 teaspoons granulated sugar
- 1/4 teaspoon alcohol-free vanilla flavoring

Method

1. Steep Earl Grey bags in just-boiled water for 4 minutes. Remove the bags without squeezing and divide the tea between two mugs.
2. Heat milk and sugar in a small saucepan over medium-low heat for 4-5 minutes until steaming. Remove from heat and stir in alcohol-free vanilla flavoring.
3. Whisk milk for 20 seconds and divide it between the mugs. Stir gently and let cool before sipping. Serve with a spoon if a thin milk film forms on top.

Cook's tip

Earl Grey contains black tea and caffeine; select decaffeinated tea for guests who prefer it.

Substitution

Use pasteurized oat beverage instead of milk and check the label for cross-contact.

Storage

Serve promptly. Refrigerate covered at 40°F or below within 2 hours (1 hour above 90°F); use within 1 day. Add fresh ice and carbonation only at service.

Ingredient allergen notes

Milk

Ginger Lemon Tea with Honey

2 mugs | Prep: 8 minutes | Cook: 8 minutes

Ingredients

- 1 tablespoon thinly sliced peeled ginger
- 2 cups water
- 2 tablespoons pasteurized lemon juice
- 2 teaspoons honey

Method

1. Combine ginger and water in a small saucepan. Bring to a boil, reduce to a gentle simmer, and cook uncovered for 8 minutes.
2. Strain into a heatproof jug, discarding ginger. Add lemon juice and honey and stir until the honey is fully dissolved.
3. Divide between two mugs and let cool until comfortable to sip. Taste a small spoonful before serving; the lemon should brighten rather than overpower the ginger.

Cook's tip

This is a ginger infusion without tea leaves and contains no added caffeine.

Substitution

Replace honey with 2 teaspoons granulated sugar; do not give honey to children under one.

Storage

Serve promptly. Refrigerate covered at 40°F or below within 2 hours (1 hour above 90°F); use within 1 day. Add fresh ice and carbonation only at service.

Ingredient allergen notes

No major allergens identified in the listed ingredients. Check labels and cross contact.

Edition, use and support

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Safety references

FoodSafety.gov • safe cooking temperatures

<https://www.foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures>

USDA FSIS • leftovers and food safety

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety>

Sources checked October 4, 2026. Original recipes are separate from these safety references.

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Set the kettle on for a table of different tastes.

A kettle and small saucepan are enough to begin Tea and Cocoa Table. These twelve recipes move between fragrant tea milk, ginger and fruit infusions, chilled tea, and cocoa stirred into warm mugs. Clear steeping times help you handle tea deliberately, while gradual whisking turns cocoa powder and nut butter into a smooth drink. Try vanilla-scented Earl Grey, strained cardamom black tea milk, or a peanut cocoa cup with its ingredients clearly identified. The collection includes substitutions, caffeine notes, two gathering menus, and shopping quantities for the first menu. Choose a warm pair or a chilled pour to suit the moment and your guests' preferences.

- Steep Earl Grey separately, then whisk warm vanilla milk for London-Style Vanilla Tea Milk.
- Crack, simmer, and strain whole pods for Cardamom Black Tea Milk.
- Whisk a cocoa and peanut butter paste before gradually adding milk for Peanut Cocoa Cup.

PUBLIC SAMPLE: two recipes only; the full edition has twelve.



Peanut Cocoa Cup

AI-generated realistic food artwork