

LOCALE

FOODIE EDITION

#75

BAKERS GONNA BAKE

KIRARI WEST BAKE SHOP IS WHIPPIN' UP YOUR FAVORITE GLUTEN-FREE GOODIES

40 SHADES OF BEAUTIFUL

FENTY BEAUTY BY RIHANNA IS TAKING OVER YOUR MAKEUP DRAWER

IN THE EYES OF THE BEER-HOLDER

18 BREWERIES IN LOS ANGELES THAT YOU MUST TRY

SCROLL. LIKE. EAT. REPEAT.

THE MAN BEHIND @FOODWITHMICHEL SHOWS US THE MOST CREATIVE RESTAURANTS IN THE ARTS DISTRICT

MICK
FANNING

RIDES LIGHTNING



FOODIE /// EXPERTS



YOU CAN SIP WITH US

FROM COFFEE TO KOMBUCHA, THESE
SEVEN EXPERTS KNOW HOW TO MAKE
THE BEST DRINKS



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JOE NARDELLO**

KOLLO TEA
www.thekollo.com
[@kollo](https://www.instagram.com/kollo)

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Los Angeles is made up of a mass amount of people, all compressed together in a rather small square footage—some were born here, some not so much and many of them are creative thinkers, inventors and entrepreneurs. A handful of those individuals are this issue's drink experts, and they all offer something new and unique to our beloved city by popping off the bottle cap of our expectations. Thanks to a lot of determination, passion and the occasional happy accident, these experts have followed their guts, dreams and ideas into the world of liquid entrepreneurship. Drink up!



Round of Ap-Paws

• Nicole and her husband are proud parents to two terrier-chihuahua mixes that they adopted from a shelter, and they're contemplating adopting a third.

Native Knowledge

• Kollo Tea helps benefit the community by sourcing their tea leaves from local farms here in California.

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NICOLE DEAN

CREDENTIALS: FOUNDER OF KOLLO TEA

Q: What inspired you to create Kollo Tea?

Nicole Dean: Moving from San

Diego to Los Angeles, I became very inspired by the fashion, art, culture and diversity. It was a perfect place to launch a product like this. Angelenos care about their health and get the brand and get the look of the product.

Q: What do you hope people gain from Kollo Tea?

ND: Thoughtfully restrained luxury tea is very indicative of what I have tried to create with the company. There's beauty in simplicity, taking things away from a product can be just as good as adding things to a product. I encourage people to read labels and be more sensitive to what you are putting in your body, and help people move in the direction of transparency of what they are drinking. There are a lot of ways to brand a beverage, and people have preconceived notions of what a beverage should look like. I like to surprise people with the product.

Q: What do you think makes your product so unique?

ND: We took out any sugar, any preservatives and any added flavoring.

We use whole-source, single-serve tea leaves—it's very high-quality tea. We make it in very small batches each time to insure quality control, and I'm there every time a batch is brewed. Our branding, on its face, looks more like a lifestyle brand other than a beverage brand.

Q: What's your favorite type of tea, and what do you think that says about you?

ND: I've become a bit of a tea snob. I drink my own teas every single morning. Cold oolong teas in the bottle with no sweeteners or preservatives. Nothing. I stopped using tea bags when I drink tea because the quality of them are not the best. I like to bring my own loose-leaf tea to hotels. I'm a creature of habit; I drink the same thing every morning and don't have to think about it.

