

Wedding Tea t-Series Jade Butterfly Handmade White Tea with Lotus Seeds, Longans & Red Dates



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At traditional Chinese weddings, the tea ceremony is synonymous with the exchange of vows. Legend has it that placing lotus seeds and red dates in the teapot bring children into the marriage early on and every year thereafter. The addition of longan is a wish for male children. The sweetened tea is believed to bring happiness to the couple and to foster good relations between the bride and her new in-laws. For the newlyweds, the tea service (tea box, along with a lotus leaf — representing harmony and togetherness — and two seashells to signify wealth) is part of the bride's dowry and becomes a keepsake for the next generation.

- Sub Category Name
Drink
Mocktails/Iced Tea
t-Shots
- Recipe Source Name
Tea Inspired Festivities
- Festivities Name
Momentous Family Celebrations

Ingredients

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- 500ml Dilmah t-Series Jade Butterfly Handmade White Tea
- 50g dried red dates, rinsed



- 100g dried longan, rinsed
- 30g dried lotus seeds, rinsed
- 100g rock sugar
- 500ml water

Methods and Directions

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- Place all ingredients except the tea and bring the water to boil.
- Simmer for 30 minutes.
- Set the 'fruit soup' aside.
- Brew 10g of tea in 50ml of water for 5 minutes and strain.
- Combine tea with the fruit soup to make the wedding tea.
- Serve hot or cold.

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