

Sencha Green Extra Special Hot-t



0 made it | 0 reviews



- Sub Category Name
Drink
Hot Tea
- Recipe Source Name
The Dilmah Book of Tea inspired Cuisine & Beverage
- Glass Type
Standard teacup or a professional tea bowl

Used Teas



t-Series Sencha Green
Extra Special

Ingredients

Sencha Green Extra Special Hot-t

- 1 teaspoon Dilmah t-Series Sencha Green Extra Special

Methods and Directions



Sencha Green Extra Special Hot-t

- Draw fresh cold water into a kettle and bring to a boil.
- Pour the boiled water into a clean and dry ceramic teapot containing a teaspoonful of tea per person.
- Take care not to use too much water as this will produce a light infusion, whilst too little could make the tea excessively strong.
- Use around 200ml of water per teaspoonful of tea. Stir after one minute and leave to infuse for a further two minutes, depending on the preferred strength.
- For a stronger cup, brew for 2.5-3 minutes, remembering that a longer infusion will make the tea bitter.
- To produce a second infusion, refill the teapot and follow the brewing process described above.
- Do not use milk or sugar.

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