

Keemun Special Leaf Hot-t



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- 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 Keemun
Special Leaf Tea

Ingredients

Keemun Special Leaf Hot-t

- 1 teaspoon Dilmah t-Series Keemun Special Leaf Tea

Methods and Directions



Keemun Special Leaf 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 allow to steep for a further 2 or 3 minutes and serve. The flavour of Keemun is delicate and is best enjoyed without milk or sugar.

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