



DILMAH SINGLE REGION ENGLISH BREAKFAST SPICED COMFORTER



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- Sub Category Name
Drink
Hot Tea
- Recipe Source Name
Real High Tea 2014/15 Volume 2

Used Teas



Gourmet English
Breakfast

Ingredients



DILMAH SINGLE REGION ENGLISH BREAKFAST SPICED COMFORTER

- 1 pinch dried chilli flakes
- 6 star anises
- 2 cinnamon sticks, broken
- 1 tsp Sichuan pepper
- 12 cloves
- 6 pieces crystallised ginger, sliced
- 2 tea filter bags
- 1 ½ litre water
- 4 Dilmah Single Region English Breakfast Tea
- 100ml warm milk

Methods and Directions

DILMAH SINGLE REGION ENGLISH BREAKFAST SPICED COMFORTER

- Crush the first five ingredients using a pestle and mortar to a coarse grind.
- Add sliced ginger to ground spices.
- Fill both tea filter bags with the spice mix and tie off the tops of the bags to seal.
- Bring water to a boil, add spice bags and simmer for 3 minutes.
- Remove spiced water from the heat and allow to cool for 1 hour. Pass spiced water through a fine sieve.
- Place an English Breakfast tea bag each in 4 cups.
- Bring the spiced water back up to a boil and then pour into cups. Stir after one minute and then allow to brew for 3 minutes.
- Remove teabags and top with a splash of warm milk. Serve.