

White Litchee No. 1 Hand Rolled 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 White Lychee
No. 1 Hand Rolled
Tea

Ingredients

White Litchee No. 1 Hand Rolled Hot-t

- 1 pearl Dilmah t-Series White Litchee No. 1 Hand Rolled Tea

Methods and Directions



White Litchee No. 1 Hand Rolled Hot-t

- All fine teas should be savoured aesthetically, and this is especially true for White Litchee tea.
- Brew in a glass teapot to observe the transformation of the pearl, or use a white porcelain teacup or bowl.
- Use one pearl per brew and add around 200ml of water, boiled and cooled for a minute or so.
- The quality of water is important and to develop the very delicate flavour of this tea, spring water is recommended if the water in your area has high levels of calcium or other taint.
- Watch the buds unfurl for 30-40 seconds after adding hot water and leave to brew for 3 minutes.
- White tea can only be taken straight, without milk, sugar or any other garnish or additive.
- An ideal companion for a mild cigar or reflective evening.