

## Jasmine Pear Dragon White 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 Jasmine Pear Dragon White Tea

### Ingredients

#### Jasmine Pear Dragon White Hot-t

- 1 teaspoon Dilmah t-Series Jasmine Pear Dragon White Tea

### Methods and Directions

### Jasmine Pear Dragon White Hot-t

- This is a special tea and utmost care is required to bring out its subtle character.
- Draw fresh cold water - ideally spring water - into a kettle and bring to a boil.
- Leave to cool for a minute and pour the boiled water into a clean and dry white 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.
- Around 200ml of water per teaspoonful of tea would be ideal.
- Stir after one minute, allow to steep for a further minute and serve in white china teacups.
- Do not add milk or sugar.
- Pour out all the liquid and if a second infusion is desired, use freshly boiled water to repeat the brew, leaving the same tea leaves to infuse for approximately half a minute longer.

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