



## Ceylon Whole Leaf Green 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 Ceylon  
Whole Leaf Green  
Tea

### Ingredients

#### Ceylon Whole Leaf Green Hot-t

- 1 teaspoon Dilmah t-Series Ceylon Whole Leaf Green Tea

### Methods and Directions



### **Ceylon Whole Leaf Green Hot-t**

- To brew, use a clean, dry teapot containing one teaspoonful of tea per person.
- Boil fresh water, leave to cool for a minute or so and then pour onto the tea.
- 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.
- Leave to infuse for around two minutes, depending on the preferred strength and then serve the tea in white china, emptying the teapot to ensure that the tea does not 'stew'.
- 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 using freshly boiled water and the same tea leaves, allow to infuse for half a minute longer than usual.
- Do not add milk or sugar.

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