

# **Pure Chamomile Flowers 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 Pure Chamomile Flowers

## **Ingredients**

#### **Pure Chamomile Flowers Hot-t**

• 1 teaspoon Dilmah t-Series Pure Chamomile Flowers

#### **Methods and Directions**



#### **Pure Chamomile Flowers 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 Chamomile Flowers per person.
- Take care not to use too much water as this will produce a light infusion, whilst too little could make the infusion excessively strong.
- Use around 200ml of water per teaspoonful of Chamomile Flowers.
- Stir after one minute and allow to steep for a further 4 or 5 minutes before serving.
- Chamomile offers a remarkably delicate infusion, and should be taken straight without adding milk or sugar.

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