

# **Mediterranean Mandarin 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

## **Ingredients**

#### **Mediterranean Mandarin Hot-t**

• 1 teaspoon Dilmah t-Series Mediterranean Mandarin

### **Methods and Directions**

#### Mediterranean Mandarin 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 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.
- Use around 200ml of water per teaspoonful of tea.
- Stir after one minute and allow to steep for a further 2 or 3 minutes and serve.
- This tea should be enjoyed straight, without milk, but with a touch of sugar if that is desirable.

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teainspired.com/dilmah-recipes 25/12/2025