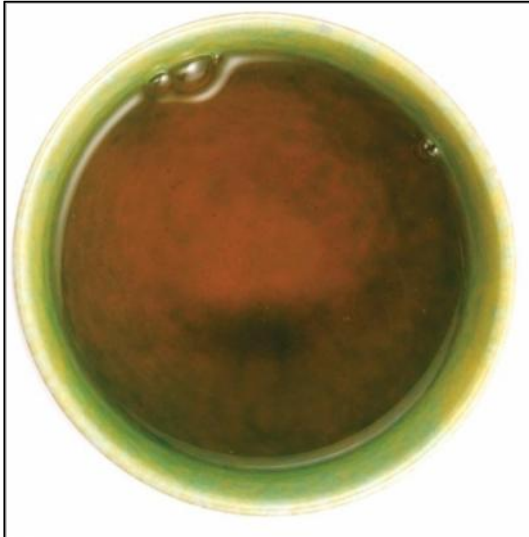




Green Tea with Jasmine Flowers Hot-t



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 Green Tea
with Jasmine Flowers

Ingredients

Green Tea with Jasmine Flowers Hot-t

- 1 teaspoon Dilmah t-Series Green Tea with Jasmine Flowers

Methods and Directions



Green Tea with Jasmine Flowers Hot-t

- To brew, use a clean teapot containing approximately one teaspoonful of tea per person.
- Boil fresh water, leave to cool for a minute or so and then pour into the teapot.
- Pour approximately the same volume of boiled water as cups of tea you wish to brew.
- Leave to infuse for around two minutes, depending on the preferred strength. For a stronger cup, brew for 2.5-3 minutes, keeping in mind that a longer infusion will make the tea bitter.
- To produce a second infusion, refill the teapot and follow the brewing process described above.
- Do not add milk or sugar.

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