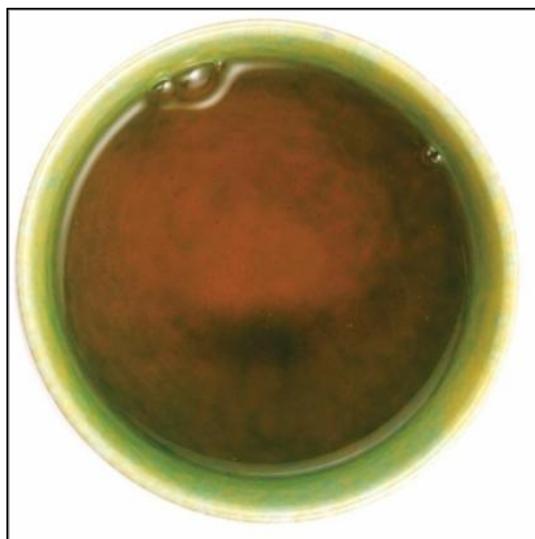


## Green Tea with Jasmine Flowers Hot-t



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.

ALL RIGHTS RESERVED © 2026 Dilmah Recipes| Dilmah Ceylon Tea Company PLC Printed From [teainspired.com/dilmah-recipes](http://teainspired.com/dilmah-recipes) 18/02/2026