

## Spiced Dilmah Pure Green Tea with Artisanal Spice and Saffron Rock Sugar



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- Sub Category Name  
Drink  
Hot Tea
- Recipe Source Name  
Real High Tea Australia Volume 2

### Used Teas



Pure Green

### Ingredients

## **Spiced Dilmah Pure Green Tea with Artisanal Spice and Saffron Rock Sugar**

- Dilmah Pure Green Tea
- Real cinnamon stick
- 2 cardamom pods
- 3 clove
- Fresh ginger strips
- Rock candy saffron stick

## **Methods and Directions**

### **Spiced Dilmah Pure Green Tea with Artisanal Spice and Saffron Rock Sugar**

- Pound spice together with muddler in mortar or with pestle
- Add ground spice to tea pot with boiling water. Stir and cover. Leave to infuse 5+ minutes.
- Check temperature (70–75°C is good) then add green tea and brew for approx. 3 minutes. Not too long and not too hot as it may become bitter. Try brewing with 1/2 minute difference and taste the difference just as an experiment without the spice, maintaining same water temperature.
- Discard tea and strain contents of the pot into hot tea glass.
- Serve with cinnamon stick in the glass and rock candy saffron stick on the side to stir in for sweetening to taste. Light honey may be used here instead but saffron gives the drink a wonderful subtle earthiness.