

Preparation instructions - Chamellia Organic Vanilla.

Creating a great tea requires the appropriate amount of tea, infused for the appropriate amount of time, at the appropriate temperature, using clean (filtered) hot water NB. Tea is 99% Water. Poor water quality = poor tasting tea.

Dosage:

Combine 1 heaped teaspoon of Chamellia Organic Vanilla Loose Leaf tea for every 200mls of water or 1 Pyramid infuser for every 250mls of water

Infusion Times & Water Temperature:

3+ minutes (water 89-92°C)

Preparation Tips:

Never run steamy hot water from an espresso machine over your tea as this will scald the leaves and spoil the delicate flavours and aromas. Run the hot water from your espresso machine into a separate jug first.

Stir the tea leaves (or jiggle the pyramid infuser) in the tea pot after adding the tea and water to the teapot and again before serving – This will ensure that the full flavour of the tea is imparted into the cup.

Storage Tips:

Store opened tea in a cool dark place (not fridge or freezer) and in an air tight non porous container when not being used.