



## The UK Loose Leaf Tea Company

Helpful hints for the perfect brew....

Use a good quality loose leaf or bagged tea.

This must be stored in an air-tight container at room temperature, out of direct sunlight.

Always use fresh water drawn from a running tap, to avoid any taste contamination from your kettle.

Always use boiling water when preparing black tea; the boiling water (100c) "energises" the leaf and extracts all the character and value efficiently from the tea.

The water temperature for green tea should be around 80c; using a lower temperature avoids the bitterness that can be experienced using freshly boiled water.

In order to draw the best flavour out of the tea the water must contain oxygen, this is reduced if the water is boiled more than once.

Measure the tea carefully.

Use 1 tea bag or 1 rounded teaspoon of loose tea for each cup to be served. We use around 3 to 5 grams per person.

Allow the tea to brew for the recommended time before pouring.

Brewing tea from a bag in a mug? Milk in last is best. But, please try our teas without milk first, the flavours are stunning.

### Storing Tea

This must be stored in an air-tight container at room temperature, out of direct sunlight.

Try to avoid the modern glass jars as sunlight will destroy the flavour of the tea.

Avoid placing it next to strongly flavoured or perfumed foods, etc.

Do not over buy tea. It does have a shelf life but a little often is a much better way.

In some parts of the country the tap water is chlorinated strongly and this can affect the taste of the tea, if you are based in such an area consider using a water filter.