

INSTRUCTIONS

Preparation:

- Place the tea infuser inside the tea mug.
- Put 1 tablespoon of tea into the infuser.
- Boil fresh water and let stand for a few minutes.
- Pour the hot water into the infuser. Allow the tea to steep for 2-4 minutes.
- Slowly remove the infuser from the cup and enjoy this delightful tea!

Note: we recommend that if the used leaves sit for more than 2 hours in the infuser, to discard them.

Suggestions:

You can reuse the same tea leaves up to 5 times (same day).

For maximum flavour and nutrition, put tea leaves into the tea infuser inside the tea mug. Pour 70% of hot water (80 to 85°C) water first, immediately followed by 30% water at room temperature. Let the tea steep for about 2-3 minutes and leave the cover off of the tea infuser so that the tea quality is preserved. Boiling water will burn green-tea leaves, producing a bitter taste.

You can steep your tea from 1 to 5 minutes or vary the tea quantity from 1 to 3 tablespoons per infusion. The longer you steep the tea, or the more tea you add, the stronger (bitter) the taste.

You can leave the infuser on the lid placed upside down while you sip your tea.

Note:

The tea mug and filter are dishwasher safe.

It is normal that very small tea leaves are floating or are at the bottom of the teacup.

To order more of this wonderful tea, contact us at: info@ebiweb.ca