

# PURE TEA

## *Basic Tea Preparation and Storage*

Different cultures brew tea differently but the western style rule of thumb is one teaspoon per cup of filtered water warmed just under boiling. Recommended infusion times differ for each type of tea. At the end of the day, the way you enjoy your tea is a very personal matter and it is up to you and your tastebuds to decide what suits best – but here are some preparation tips to start you on your way to the perfect cup.

### *The Basics*

- Use one cup of filtered water per person or cup
- Allow room for the leaves to unfurl as they steep
- Preheat your cup or teapot or at least make sure it is not cold.
- A level teaspoon per cup is a good starting point for quantities (adjust to taste)
- Add more tea for a stronger cup rather than over steeping
- Green or white teas may require 2 teaspoons

### *Pure Tea Infusion Guide*

- Black/Flavoured Black Tea: 2 – 3 minutes infusion, 99°C water
- Green/Flavoured Green Tea: 1-3 minutes, 75 – 85°C water
- White Tea: 1-2 minutes, 75 – 85°C water
- Herbal Tisanes: 2-6 minutes, 75 – 85°C water
- Rooibos: 3-6 minutes, 99°C water

### *Storage Guidelines*

These Pure Tea Storage Guidelines have been put together to help you preserve the freshness and flavours of your Pure Tea and Herbal Tisanes.

- Pure Tea is best stored away from heat, moisture, strong odours, air and light. The best way to store it is at room temperature in an airtight tea canister.
- Sealed containers including opaque glazed ceramics, non reactive metals and plastic containers with a tight seal provide a good environment for tea. Beware of any containers that have previously been used to store ingredients with a strong aroma, as these can affect the flavour of your tea.
- If you are looking for appropriate storage for your Pure Tea, spoil yourself with some divine canisters or caddies, or simply store your Pure Tea as it comes to you.