

Lady Elegant's Tea Room & Gift Shoppe

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MAKING & PREPARING TEA FROM A CONCENTRATE

Making Tea Concentrate:

Follow the instructions on “How To Make Tea Like A Pro” to create a tea concentrate using the following measurements:

- 2/3 cup loose tea leaves or herbal tisane
- 4 cups boiling water (observe temperature guide below for tea type)

Steep tea according to the time indicated on chart. Strain liquid from solids using a small mesh wire strainer or large tea infuser into storage container or pitcher. Concentrate retains the freshest taste and quality if used within four hours. Left-over concentrate may be refrigerated up to 48 hours.

Preparing Tea From A Concentrate:

Fill your teapot with water and then measure the amount so you know how much tea concentrate to use. Use as desired in the following proportions:

- 4 oz. concentrate
- 16 oz. water

Makes 20 ounces of tea. You may adjust the proportions according to how strong or weak you like your tea. Use cold water and ice to make iced tea.

TEAS	TEMPERATURE	TIME
White	170°–180° F.	2–3 minutes
Green	170°–180° F.	1–3 minutes
Jasmine	180°–185° F.	1–2 minutes
Oolong	195°–210° F.	4–7 minutes
Black	212° F.	5 minutes
Flav'd Black	212° F.	4–5 minutes
Herbal Tisane	212° F.	5–8 minutes