

## Butterfly Blue Pea Flower Herbal Loose Leaf Tea

English Tea Store

- **Cup Characteristics:** A reasonably smooth lightly vegetative cup. Rare herbal tea consumed for 'health' at Thai herbal spas.
- **Infusion:** Bright, pale infusion
- **Ingredients:** Butterfly Blue Pea Flower
- **Caffeine/Antioxidant Level:** None Caffeine Free Herb/Low
- **Grade(s):** 1st Grade New Crop
- **Manufacture Type(s):** Traditional process, Small batch crafted, Air and sun dried
- **Region:** Sing Buri
- **Ingredients From:** Thailand

### Brewing Instructions

**Hot Tea Brewing Method:** Bring filtered or freshly drawn cold water to a rolling boil. Place 1 teaspoon, 1 tea bag or 1 Q3 single serve packet for each 7-9 ounce /200-260 milliliter of fluid volume in the teapot. Pour the boiling water into the teapot. Cover and let steep for 5-10 minutes according to taste (the longer the steeping time, the better the flavor as more fruit or herb flavor is extracted). Garnish and sweeten to taste.

**Iced tea brewing method (Pitcher):** (to make 1 liter/quart): Place 6 slightly heaping teaspoons of loose tea, 6 tea bags into a teapot or heat resistant pitcher. Using filtered or freshly drawn cold water, boil and pour 1.25 cups/315ml over the tea. Steep for 5 minutes. Quarter fill a serving pitcher with cold water. Pour the tea into your serving pitcher straining the tea or removing the tea bags. Add ice and top - up the pitcher with cold water. Garnish and sweeten to taste. A rule of thumb when preparing fresh brewed iced tea is to increase the strength of hot tea since it will be poured over ice and diluted with cold water. (Note: Some luxury quality teas may turn cloudy when poured over ice. This is a sign of luxury quality and nothing to worry about.)

**Iced tea brewing method (Individual Serving):** Place 1 slightly heaping teaspoon of loose tea, 1 tea bag into a teapot for each serving required. Using filtered or freshly drawn cold water, boil and pour 6 - 7 ounces/170 - 200 milliliter per serving over the tea. Cover and let steep for 5 minutes. Add hot tea to a 12 ounces/375 milliliter acrylic

glass filled with ice, straining the tea or removing the bags. Not all of the tea will fit, allowing for approximately an additional 1/2 serving. Sweeten and/or add lemon to taste. A rule of thumb when preparing fresh brewed iced tea is to increase the strength of hot tea since it will be poured over ice and diluted. (Note: Some luxury quality teas may turn cloudy when poured over ice. This is a sign of luxury quality and nothing to worry about!)