

FINE LOOSE-LEAF TEAS

THE JASMINE PEARL TEA CO.

BREWING HOT TEA

WITH LOOSE LEAF

1) Heat water to suggested temperature for the type of tea you are brewing. 2) Scoop dry tea leaf into infuser. 3) Place infuser in brewing vessel (pot or mug). 4) Pour hot water into infuser over dry leaves and steep for desired time to achieve desired brew. More time = stronger brew. 5) Remove tea infuser. 6) Relax and enjoy!

TYPE	LEAF PER 8 OZ	TEMP (°F)	TIME
BLACK TEA	1 heaping tsp	190° - 200°	3 to 5 min
GREEN TEA	1 heaping tsp	160° - 190°	3 to 4 min
OOLONG TEA	1 heaping tsp	190° - 200°	2 to 4 min
PUERH TEA	1 heaping tsp	185° - 212°	3 to 5 min
WHITE TEA	1 heaping tbsp	190° - 200°	4 to 6 min
HERBAL TEA	1 heaping tsp	200° - 212°	3 to 5 min

HOT TIPS

Do not over-steep • Remove infuser when tea is finished brewing • Use the proper amount of leaf in proportion to hot water during brewing • Most green, oolong, and puerh teas can be steeped multiple times. The higher the grade of tea, the more steepings you can expect.



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BREWING ICED TEA

WITH LOOSE LEAF

When brewing iced tea, first create a tea concentrate then dilute it with ice or cold water.

1) Heat water to suggested temperature for the type of tea you are brewing. 2) Scoop dry tea leaf into infuser. 3) Place infuser in brewing vessel (pot, pitcher, mug). 4) Fill the vessel just halfway with hot water, ensuring the tea leaves are fully submerged within the infuser. 5) Steep for desired time for desired strength of concentrate. More time = stronger brew. 6) Remove tea infuser. 7) Fill the remainder of the vessel with cold water. 8) Pour over ice and enjoy!

- Before pouring over ice, tea or concentrate can be refrigerated and enjoyed for up to 48 hours -

TYPE	LEAF PER 8 OZ	TEMP (°F)	TIME
BLACK TEA	2 heaping tsp	190° - 200°	3 to 5 min
GREEN TEA	2 heaping tsp	160° - 190°	3 to 4 min
OOLONG TEA	2 heaping tsp	190° - 200°	2 to 4 min
PUERH TEA	2 heaping tsp	185° - 212°	3 to 5 min
WHITE TEA	2 heaping tbsp	190° - 200°	4 to 6 min
HERBAL TEA	2 heaping tsp	200° - 212°	3 to 5 min



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HOT TEA LATTE

You can make tea lattes out of almost any tea! Tea lattes combine milk, or milk alternatives, with a concentrated tea infusion. For best results, we recommend using strongly flavored teas like chai, rooibos blends, puerhs, or other black teas. More robust herbal teas and strong black teas can use fully boiled water at 208 to 212° F. Try using our Earl Grey, Golden Fire, Cocoa Rouge, or Black Wolf to create a delicious frothy tea latte!

INGREDIENTS (makes 16 oz)

- 2 tablespoons of desired tea
- 7 oz of steamed milk or milk alternative
- 8 oz of hot water

1) Place 2 tbsp of dried loose-leaf tea into an infuser. 2) Add 8 oz of hot water. 3) Steep tea for 5 minutes. 4) Pour the strained tea-infused water into a 16-oz cup. 5) Add 7 oz of steamed milk or milk alternative. 6) Stir and serve!



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FINE LOOSE-LEAF TEAS

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ICED TEA LATTE

You can make iced tea lattes out of almost any tea! Iced tea lattes combine milk, or milk alternatives, with a concentrated tea infusion. For best results, we recommend using strongly flavored teas like chai, rooibos blends, puerhs, or other black teas. More robust herbal teas and strong black teas can use fully boiled water at 208 to 212° F. Try using our Cocoa Mint, Earl Grey, Red Chai, or Black Wolf to create a delicious iced tea latte!

INGREDIENTS (makes 16 oz)

- 2 tablespoons of desired tea
- 5 oz of hot water
- 2 oz of cold water
- 3 oz of milk or milk alternative
- 16-oz cup filled with 3/4 of ice

1) Place 2 tbsp of dried loose-leaf tea into an infuser. 2) Add 5 oz of hot water. 3) Steep tea for 5 minutes. 4) Pour the strained tea-infused water into a separate vessel and add 2 oz of cold water. 5) Pour the concentrated tea infusion into the 16-oz cup full of ice. 6) Add 3 oz of milk or milk alternative. 7) Stir and serve!



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