



VIETNAMESE TEA LEAVES

Enjoy the calming and aromatic experience of Vietnamese tea!



STEP-BY-STEP BREWING PROCESS

1. BOIL THE WATER

Heat the water to a rolling boil (195-205°F or 90-96°C).

2. MEASURE THE TEA

Use approx 1-2 teaspoon of tea leaves per 8 oz of water.

3. RINSE THE TEA LEAVES

Place the tea leaves in the teapot and pour a small amount of hot water over them. Swirl the water around for a few seconds and then discard it. This step cleans the leaves and helps them open up.

4. ADD THE WATER

Pour remaining boiling water over the tea leaves.

5. STEEPING TIME

Steep the tea for 3-5 minutes. For stronger tea, leave it for up to 7 minutes. (Adjust the steeping time and tea quantity to suit your taste preference)

6. STRAIN THE TEA

After the desired steeping time, strain the tea and enjoy.

TIPS:

Water temperature is very important, as boiling water can burn the tea leaves and make the tea bitter. It is best to let boiled water cool down for a minute or two before using it.

Vietnamese tea is typically enjoyed without any sweeteners or milk, allowing you to savor the natural flavors.

Store the tea leaves in a cool, dark, and airtight container to maintain freshness.