

TEA TASTING STEPS

FOR THE DAILY TEA ENTHUSIAST



1. Assemble and setup brewing station and table – what will you need
 - Hot water to specified temp
 - Teapot and Cup
 - Tea
 - Tea Infuser
 - Timer
 - Additives (milk, sugar)
2. Place a small amount of the loose leaf tea in a bowl or plate. Smell the tea and note flavors or scents of the loose leaf tea.
3. Steep the tea according to the directions.
4. In a fresh cup, pour a portion of tea. Observe the color and the smell of the steeped tea.
5. First sip the tea with no additives.
6. Then begin with additives -
 - Sugar alone
 - Milk alone
 - Sugar and milk
7. Discuss impressions - likes, dislikes, possible pairings with food.
8. Repeat process for additional tastings, using fresh cups and pot



Developed by Beth Shields - teastheseason3.com

