Standard Pineapple Ceylon Cup (Lime Leaf and Brown Sugar)

From the teas.co.uk wiki

Hyson Pineapple Infused Black Tea takes a Caribbean turn with a torn lime leaf in the steep and a quarter-teaspoon of soft light brown sugar stirred in at the end. That pairing, pineapple with lime leaf and a little molasses sugar, is the backbone of pineapple upside-down cake and most rum-spiked island puddings; on a Ceylon-pineapple base it pushes the cup towards real tropical fruit instead of a plain pineapple-flavoured tea.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Standard Pineapple Ceylon Cup (Lime Leaf and Brown Sugar) recipe. Canonical: https://teas.co.uk/recipes/fruit-tea/standard-pineapple-ceylon-cup-lime-leaf-and-brown-sugar/*

Brew it at a full rolling boil, since the black-tea side of the bag is doing the work. Three minutes is right: the lime leaf gives its best in that window and turns dominant past four. Tear the leaf along its spine before it goes in, because an intact leaf releases almost nothing. Add the brown sugar only at the end so the molasses note survives; sugar steeped through the brew tastes flat. Drink it black to taste the pineapple properly.

Earn rewards on teas.co.uk

Earn loyalty points on every order. Free to join.

+100 pts

Create your free account

Welcome bonus + earn on every order.

100 pts = 1 tree

Plant a tree in Scotland

Pledge points to our reforestation partner.