Classic Hot Turmeric Cup (Coconut Milk and Cardamom)

From the teas.co.uk wiki

Twinings Turmeric is a thin cup on its own, but it comes into its own as a golden milk: a splash of warmed coconut milk stirred in at the end and the crushed seeds of a green cardamom pod added at the start of the steep. That is the old Indian haldi-doodh pairing of turmeric, cardamom and milk, and it suits this bag well because Twinings already builds in ginger, lemon and a little black pepper, so you are leaning on what is there rather than piling on.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Classic Hot Turmeric Cup (Coconut Milk and Cardamom) recipe. Canonical: https://teas.co.uk/recipes/turmeric/classic-hot-turmeric-cup-coconut-milk-and-cardamom/*

Brew it at a full rolling boil, which the turmeric, ginger and pepper in the bag want for a proper extraction, and give it three minutes uncovered with the cardamom seeds in from the start. Warm the coconut milk gently in a pan to about 60 degrees and stir it in once the bag is out, around 65 degrees in the cup. Use barista coconut milk (Minor Figures or the Oatly barista blend); tinned coconut milk splits on hot tea. A small grind of black pepper over the top lifts the turmeric on the palate.

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