Standard Pure Camomile Cup (Polish Linden Honey and Apple)

From the teas.co.uk wiki

Loyd Pure Camomile is just the flower, no flavourings, and it takes a quiet Polish treatment well: a thin slice of fresh apple dropped in with the bag, and a little Polish linden honey (lipowy miod) stirred in at the end. Linden honey is the natural partner here, its bee-foraged linden-flower note sitting alongside the camomile, and the apple gives the cup a soft sweet body against the floral. The pyramid gives the flower room to open.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Standard Pure Camomile Cup (Polish Linden Honey and Apple) recipe. Canonical: https://teas.co.uk/recipes/camomile-tea/standard-pure-camomile-cup-polish-linden-honey-and-apple/*

Camomile rewards a bit of care. Use water just off the boil, around 95 degrees, since a full boil scorches the flower, and cover the cup with a saucer the moment you pour, because camomile loses most of its aroma to the air otherwise. Steep six minutes covered, then lift the saucer and tip the condensate back in, as that is concentrated flavour. Put the apple in at the start so it softens and sweetens through the brew, and stir the honey in once the cup has dropped to about 65 degrees so its aroma survives.

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.