How to Brew Genmaicha (Popcorn Tea)

From the teas.co.uk wiki

Genmaicha, or popcorn tea, is Japanese green tea blended with roasted brown rice, and that toasted rice is where the nickname comes from: a warm, nutty, popcorn-like aroma sitting under the soft green tea. Teapigs make it as a whole-leaf temple.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the How to Brew Genmaicha (Popcorn Tea) recipe. Canonical: https://teas.co.uk/recipes/frozen-pops-for-kids/how-to-brew-genmaicha-popcorn-tea/*

Treat it like any good green tea. Use water off the boil at around 80C, never a rolling boil, which scalds the leaf and turns it harsh, and keep the steep short, two to three minutes, since green tea turns bitter quickly. It is best drunk plain, with nothing added.

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