

Cold-Brewed Ceylon Green Tea

From the Teas.co.uk wiki

Cold-brewing is a lovely way to drink pure green tea: a long, slow steep in cold water in the fridge draws out the sweetness and none of the bitterness that hot water can force out. Drop the loose leaves into a litre of cold water, leave it overnight, then strain and serve over ice.

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Cold-Brewed Ceylon Green Tea recipe. Canonical: <https://teas.co.uk/recipes/iced-tea/cold-brewed-ceylon-green-tea/>*

It is clean, smooth and faintly sweet, with no need for sugar. Makes about a litre, enough for four glasses.

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.

