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. 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.

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