

How to Brew Green Tea with Peach

From the Teas.co.uk wiki

The single biggest mistake people make with green tea is pouring boiling water straight onto it, which scorches the leaves and leaves you with something bitter and harsh. Let the kettle stand for a minute or two first, so the water drops to around 80C, and keep the steep short. Done that way, this one stays soft and clean, with the peach coming through like ripe stone fruit rather than boiled sweets.

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the How to Brew Green Tea with Peach recipe. Canonical: <https://teas.co.uk/recipes/green-tea/how-to-brew-green-tea-with-peach/>*

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