How to Brew Darjeeling Tea

From the teas.co.uk wiki

Darjeeling has earned its nickname, the Champagne of teas, with a light body and a distinctive grape-like muscatel character you do not get from everyday black tea. It deserves a little respect at the kettle: water just off the boil at around 90C rather than a rolling boil, and four minutes in the cup. Leave out the milk, which flattens those delicate notes. This is tea to sip and notice, not to dunk a biscuit in.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the How to Brew Darjeeling Tea recipe. Canonical: https://teas.co.uk/recipes/black-tea/how-to-brew-darjeeling-tea/*

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