

How to Brew Tetley Green Tea with Lemon

From the Teas.co.uk wiki

Tetley Green Tea with Lemon is the citrus version of the everyday green, and it asks for the same gentle treatment: water cooled to around 80C and a steep kept short. The lemon is blended into the leaf, so the first sip is brightly citrusy before the mellow green underneath comes through, clean rather than grassy or harsh.

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

Temperature is still the thing to get right. Pour water straight off a rolling boil and you scorch the leaf and lose both the freshness and the lemon, so give the kettle a minute or so to settle before it goes near the bag.

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