

# Brewing tea easier

## 1. Using disposable filter

(1) Put tea leaves into disposable filter, and then brew as you like.

(2) NO need to wash any mesh filter. Very easy!



## 2. Quick brewing hot tea with rich "umami" & less astringency

(1) Immersing tea leaves in a little amount of cold water for minutes or hours.

(2) After immersion, just pouring hot water into the tea pot and brewing.



5 ~ 10 min @ room temp.  
A half day in a refrigerator.

Of course, cold infusion  
is also delicious!!

Due to the difference in diffusion rate of each constituent at low temp.

Presented by "theanoholic!"

<http://theanoholic.sakura.ne.jp/makinohara/>

# Merry Christmas!!

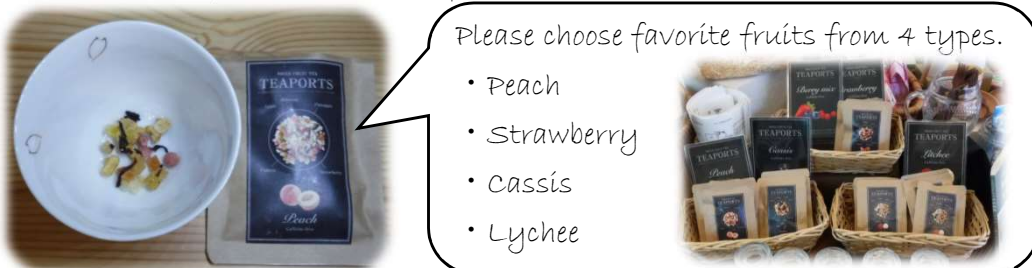
## Excellent Teas For Your Happy Life! From Makinohara



# How to enjoy teas in fancier manners

## 1. Black tea with dried fruits

(1) Put dried fruits in a tea cup



When opening the bag, sweet aroma makes us comfortable!!

(2) Pour Japanese black tea in the tea cup



In some minutes, we can look the red extraction from hibiscus. Please wait for the extraction as you like.

When pouring, sweet fragrance is very aromatic!!

(3) After drinking, we can enjoy eating the residual fruits.



Biting these bigger pieces of dried fruits make us enjoy the aroma and texture.

We can enjoy sweet aroma 4 times in this brewing!

## 2. With Ice including edible flowers

(1) Freeze edible flowers and water together by an ice tray.



Salted cherry blossoms as an example.

Cherry blossom ice!

(2) Put the ice including edible flowers into the tea cup.



Salty stuff (like "umeboshi") goes great with Japanese green tea.



As ice melting, condensed "umami" is extracted under low temperature.

Applying for "Koori Gyokuro".

Salty taste brings out the flavor of tea!!

Applying both method  
~using ice including dried fruits~

