

## Preparing Iced Tea

Suitable black TEA (Sweet Lemon Black Tea\* is ideal, or ask Queenie's staff for suggestions)

Caster Sugar, Boiling water, Ice

1. Place 3 dessertspoons loose tea in pot.
2. Add 3 dessertspoons sugar
3. Pour boiling water over tea and sugar and brew for 4-5 min.
4. Stir lightly to dissolve sugar. Decant into glass jug. Strain using a sieve so the leaves are removed as you decant it.
5. Fill tall glass with ice and pour brewed tea over the ice.

Garnish with slice of lemon or sprig of mint. Add straw. Serve immediately.

This mixture should not be kept in the refrigerator otherwise it will go cloudy. It will last for up to 2 – 3 days on bench covered with a clean cloth.

We do not recommend English Breakfast or tea bags as they are too astringent as iced tea. Queenie's has a great variety of loose leaf teas suitable as iced tea. Try one of these:

French Earl Grey  
Japanese Evening Mist (Green Tea)  
Peach Green Tea  
Ginger Kiss (Black Tea)

## Teas with Foods

Make your special event even more special by serving tea that suits the meal. Select from the list below to match the food you are having. From breakfast through the other times of the day - choose the beverage that enhances the flavour of the dish or cake. And all are available from Queenie's Tea House.

**Continental-style breakfast** (Breads, cheese, jams, etc) Yunnan, Ceylon, Assam, Indian Nilgiri, Kenya, Darjeeling

**English-style breakfast** (Fried foods, eggs, smoked fish, ham, bacon, etc) Ceylon, Kenya, Assams, Lapsang Souchong, Sth African Kwazulu.

**Australian breakfasts** (Eggs, sausage, steak, potato cake) Assams, Ceylon, Yorkshire Red, Russian Caravan, Sth African Kwazulu.

**Light Savory Meals** Yunnan, Lapsang Souchong, Ceylon, Darjeeling, Assam, Green, Oolongs

**Spicy Foods** Keemun, Ceylon, Oolongs, Darjeeling, Green teas, Jasmine, Lapsang Souchong

**Strong Cheeses** Lapsang Souchong, Earl Grey, Green

**Fish** Oolongs, Darjeeling, Green teas, smoked teas (Prince of Wales, Russian Caravan, Earl Grey)

**Meat & Game** Earl Grey, Lapsang Souchong, Kenya, Jasmine Green

**Poultry** Lapsang Souchong, Darjeeling, Oolongs, Jasmine

**Tea Time** All teas (especially Black Special Blends).

**After a meal** White and Green teas, Keemun, Oolongs, Darjeeling

## Brewing Chai Tea

Using a 3-cup pot:

Place 2 tsps. of chai/tea in infuser.

Put infuser into teapot and ½ fill the teapot with boiling water.

Brew for 4 – 5 mins.

On the stove or in a microwave heat enough milk to make up the volume to almost fill the teapot.

When tea has 'brewed' remove tea leaves then pour in the hot milk – being sure to remove any skin from the milk first.

Serve with a little honey or palm sugar as desired.

All chai teas in stock are blended with a black Indian tea. Chai tea may contain combinations of : - citrus peels, cinnamon, cardamom, nutmeg, almond, ginger, pepper, rose petals, vanilla, mallow flowers and cloves

**At Queenie's, we stock the following chai teas:**

**Bengali Chai**

**Chai Marsala**

**Punjabi Chai (Christmas Tea)**

**Delhi Chai (green chai, do not add milk, brew as a regular green tea.)**

**1279 Sandgate Road, Nundah**

**Ph: 3266 6632**

[www.queeniesteahouse.com.au](http://www.queeniesteahouse.com.au)