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by ewfood

Moroccan Fresh Mint Tea

Ingredients

2 tablespoons Chinese Gunpowder green tea leaves or 3 green tea sachets

A handful of fresh mint leaves

75g granulated sugar

Sugar cubes, to serve

Servings

2

Person

Preparation

- 1 Put the tea leaves in a warmed teapot with two thirds of the mint leaves and all the sugar.
- 2 Heat 600ml water to 82C (180F) , just before the water starts to bubble, and pour into the teapot.
- 3 Leave to steep for 6 minutes. Put the remaining mint in 2 heatproof glasses.
- 4 Strain the tea into glasses and serve with sugar cubes, to taste.

Cooks Note

Serves 2

Recipe provided by Fairmont Abu Dhabi Bab Al Bahr.
