

Jasmine Pearls Info sheet



Origin: Fujian / China

Notes: Light / Floral / Complex

Brew Guide: Dose: 2.5g

Water Temp: 80°C

Time: 3mins

Jasmine Pearls are the jewels of the tea world. Their striking, individually-rolled leaves magically unravel when infused to reveal a complex, herbaceous taste and aroma that combines the sweetness of green tea with the botanical notes of jasmine flowers. These dinky spherical delights are a spectacle both in appearance and flavour.

Brew Guide & Serving Suggestions:

For best results we recommend adding 2.5g of this tea to 250ml of water, that's 80°C. We would then suggest leaving your tea to infuse for 3 minutes. If you're looking to serve larger amounts, increase your recipe to fit your teapot or serving size. We advise 1-2g of tea per 100ml water.

Jasmine Pearls can be enjoyed on its own, cold or over ice to make a delicious summer drink. If brewing over ice, adjust your recipe to allow for dilution.