



Midnight Tea - Hot/Iced

Ingredients:

1 cup just-boiled water
1-2 tsp Thai Midnight Tea
Honey to taste (optional)
Lemon juice

Instructions:

- 1 - Add tea to water. Steep for at least 5 minutes or longer for stronger flavour and colour.
- 2 - Strain and sweeten to taste with honey.
- 3 - A squeeze of lemon will change the colour delightfully from blue to purple.
- 4 - Sit back, sip and relax.

Midnight ICED TEA tip: Do not waste any leftover hot tea! dissolve a sweetener of choice (like honey) in the tea while still hot and stir well. Cool in the fridge. Poor over ice and add lemon slices to experience the delightful colour change.

Spices Used: Thai Midnight Tea

(1 cup) Servings

Prep Time: 5 min

Midnight ICE CUBES tip: Iced tea not your cup of tea? Poor cool leftover tea in an ice tray and freeze! Use blue ice cubes for violet lemonade or midnight margaritas, which would reveal a gradual blue-to-purple transition when mixed of acid of lemon or limes.

Brewing Note: Since there are no tea leaves in Thai Midnight Tea, it can be simply steeped as described above, or simmered gently for 10-15 minutes for a stronger brew both in colour and flavour, without the risk of added bitterness.



This caffeine-free and wonderfully calming tisane is citrusy fresh and subtly floral with a gorgeous colour to match. Enjoy the marriage of 9 exquisite Thai-inspired ingredients including lemongrass, Thai lime leaves, orange peel, ginger and mint. Bask in the calmness induced by chamomile and butterfly pea flowers, making our Thai Midnight Tea a perfect companion to your bedtime ritual. It is no chance that 9 is an auspicious number in Thailand; our 9 ingredients meld together harmoniously into a beautiful flavour, balanced with uplifting calmness.

SPICE SCIENCE: The blue butterfly pea flower infusion changes colour with pH changes, e.g. by adding lemon juice, turning more and more purple as acidity increases.

Beautiful, delicious and full of antioxidants too.

Serves (1 cup)

Prep Time: 5 min

Spice Level 2

Ingredients

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Instructions

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Recipe Notes

Spices Used a:1:{i:0;s:4:"2833";}

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