FRESH & COOL

Moroccan Mint Tea

PREP	COOK	SERVES
5 min	5 min	4 small glasses

Vegan Vegetarian

Green tea with a great deal of fresh mint and a little sugar, poured from a height into small glasses.

Ingredients

- 1 tbsp gunpowder green tea (or 2 green tea bags)
- A large bunch of fresh mint (about 30 g)
- 700 ml boiling water
- 3 to 4 tbsp sugar, to taste

Method

1. Rinse the tea leaves with a splash of boiling water and pour that water away.
2. Put the leaves in a teapot with most of the mint and the sugar.
3. Pour in the boiling water and leave to steep for 4 minutes.
4. Stir, taste and add more sugar if you like.
5. Pour into small glasses from a height, and add a fresh sprig of mint to each glass.

Cook's tip

Do not steep for longer than 4 to 5 minutes. Green tea turns bitter if it stays in the pot.