



Taiwanese

Hot Tea



1 servings



5 minutes

INGREDIENTS

Tea Base

- 1 cup hot water
- 1 Taiwanese tea bag, or 1 teaspoon loose tea
 - (Oolong, Jasmine, or Black Tea are common.)
- 1 teaspoon sugar or honey (optional)

DIRECTIONS

Step 1: Heat Water

1. Bring water to a gentle boil.
2. Allow it to cool slightly for oolong or green tea.

Step 2: Steep the Tea

3. Add the tea bag or loose leaves to a cup.
4. Pour hot water over the tea.
5. Steep depending on tea type:
 - Oolong: 3–5 minutes
 - Black Tea: 4–6 minutes
 - Jasmine/Green: 1–2 minutes
6. Remove tea bag or strain leaves.

Step 3: Sweeten (Optional)

7. Add sugar or honey if preferred.
8. Stir until dissolved.

Pro Tips

- Don't over-steep; Taiwanese teas turn bitter quickly.
- Warm your mug first to keep the tea hot longer.
- Add a slice of lemon for subtle citrus aroma.
- Try brewing with loose-leaf oolong for an authentic Din Tai Fung taste.