

JANUARY 14

CHANTAL
EST. 1973
CRAFTED KITCHENWARE



Zesty Ease

SENCHA GREEN TEA WITH LEMON ZEST

Bright citrus with a clean finish.

INGREDIENTS:

- 1 tsp loose leaf Sencha green tea or 1 Sencha tea bag
- 1 cup (240 ml) hot water (heated to about 175°F / 80°C)
- A small twist of lemon zest

INSTRUCTIONS:

Steep Sencha green tea in hot water for 1–2 minutes. Strain if using loose leaf. Add lemon zest and serve warm.

PAIR WITH:

Lemon poppy seed muffins for a bright, citrusy bite — or— light rice crackers for a clean, savory crunch.

