

JANUARY 03

CHANTAL
Est. 1971
CRAFTED KITCHENWARE



Honey Haze JASMINE GREEN TEA WITH HONEY

*Soft floral notes kissed
with golden sweetness*

INGREDIENTS:

- 1 tsp jasmine green tea leaves or 1 jasmine green tea bag
- 1 cup (240 ml) water, just below boiling (about 175–185°F / 80–85°C)
- 1–2 tsp honey (to taste)

INSTRUCTIONS:

Steep jasmine green tea in hot water for 2–3 minutes. Strain if using loose leaf. Stir in honey and serve warm.

PAIR WITH:

Light cucumber sandwiches for a refreshing bite —or— almond cookies for a subtle, nutty complement.