

Simply tea over ice



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At Stir we encourage you to be bold and take risks with the teas or herbal and fruit blends you choose to ice. You will be richly rewarded with endless thirst quenching combinations. Here are some Stir Tips to help you along the way:

That's a strong brew

Your tea needs to be brewed at a strength that will hold its flavour once it is chilled or iced (melting ice will dilute it). We recommend you double the measure of dry leaf that you would normally use.

Let's not get bitter

Steep the increased measure of Stir Tea leaf for the same time and at the same water temperature as you normally would (increasing the steep time could result in bitterness). If using Stir Tea Herbals & Fruits then these are much more forgiving and you can even steep them overnight to extract the full flavour. Once the liquor is brewed, separate the leaves from the liquor by passing it through a fine strainer twice to ensure all the leaf particles are removed.

Clouds on the horizon

Iced tea made using tea leaf may become cloudy if refrigerated while still warm. Let the brewed tea cool completely before placing it in the refrigerator. The water used can also affect this so if in a hard water area you may wish to use bottled or filtered water. If clouding does occur then adding some boiling water or freshly squeezed lemon juice may help.

Sweet - let's talk

Adjust the sugar content to suit your personal taste and lifestyle. You can add sugar (or honey) at the time that you brew the tea when the water is still hot enough to dissolve the sweetener. If you are serving to a group and are unsure of their sugar preferences then offer a sugar syrup alongside so individuals can add a dash themselves. Some people use mixers for their sweetener. These include fruit juices, lemonade, ginger ale or tonic water added just prior to serving.

Who drank all the tea?

Because iced tea is so simple to make we recommend you brew it fresh daily. Store covered in the refrigerator.

That will do icely

Fill a large clear jug or tall glass with lots and lots of ice cubes then add your brewed liquor.

Shall we garnish?

Serve your iced tea straight up or add even more drama with a garnish of fresh fruit, flowers, vegetables or herbs. In the mood for bubbles then add some soda water.

And proceed to Stir

Give your iced tea a good stir to mix and then enjoy.

Visit us online for more tea ideas, recipes or to buy your tea supplies.

www.stirtea.co.nz

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Wishing you
Happy Tea Times.

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