

# Pohlmans

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## Moroccan Mint Tea

- 1 tablespoon Hidden Valley Mint leaves, roughly torn
  - 1 teaspoon Chinese gunpowder green tea leaves
  - 1 cup of boiling water
  - honey, to sweeten if desired
  - milk, to serve if desired
1. Place freshly picked Hidden Valley Mint leaves into a tea infuser.
  2. Add loose-leaf gunpowder green tea.
  3. Pour over boiling water.
  4. Wrap the tea infuser in a tea towel to retain warmth, sitting aside for 10 minutes.
  5. Serve with honey to sweeten and a dash of milk if desired.

## Chocolate Mint Tea

- 1 tablespoon Hidden Valley Mint leaves, roughly torn
  - 1 teaspoon Chinese gunpowder green tea leaves
  - 1 cup of boiling water
  - honey, to sweeten if desired
  - milk, to serve if desired
1. Place freshly picked Hidden Valley Mint leaves into a tea infuser.
  2. Add loose-leaf gunpowder green tea.
  3. Pour over boiling water.
  4. Wrap the tea infuser in a tea towel to retain warmth, sitting aside for 10 minutes.
  5. Serve with honey to sweeten and a dash of milk if desired.

## Licorice Tea

- 1 teaspoon licorice root, shredded
  - 1 cup boiling water
  - sprigs of Hidden Valley Mint
  - sprigs of Hidden Valley Stevia or dollop of honey to sweeten, if desired
1. Shred licorice root using a flat grater.
  2. Place licorice root slices into tea infuser.
  3. Add Hidden Valley Stevia or Mint leaves, if desired.
  4. Pour over boiling water.
  5. Wrap the tea infuser in a tea towel to retain warmth, sitting aside for 10 minutes.
  6. Serve with further sprigs of mint and honey if desired.