

# Cardamom Tea Recipe Poster



## CARDAMOM TEA

AROMATIC. WARMING. REFRESHING.

A perfect blend of fine black tea and natural cardamom for a rich, aromatic experience in every cup.



### BREW YOUR PERFECT CUP



#### INGREDIENTS

- ◆ Ahmad Tea Cardamom Tea (loose) – 2 tsp (4g)
- ◆ Fresh filtered water – 250 ml (1 cup)
- ◆ Milk (optional) – 50 ml
- ◆ Sweetener (sugar/honey) – To taste



#### WHY YOU'LL LOVE IT



##### NATURAL GOODNESS

Made with quality black tea and real cardamom.



##### WARMING & AROMATIC

Cardamom gives a naturally soothing and refreshing taste.



##### PERFECT ANYTIME

Enjoy hot for a cozy feel any time of the day.



#### TEA MASTER'S TIP

For best flavour, use freshly boiled water and steep for 3–5 minutes. Do not over-brew.



#### HOW TO MAKE THE PERFECT CUP

1



##### BOIL THE WATER

Bring fresh filtered water to a rolling boil.

2



##### ADD THE TEA

Add 2 tsp of Ahmad Tea Cardamom Tea (loose) to the teapot or saucepan.

3



##### BREW

Pour the boiling water over the tea. Cover and steep for 3–5 minutes.

4



##### STRAIN

Strain the tea into your cup using a tea strainer.

5



##### ADD MILK & SWEETENER (OPTIONAL)

Add milk and sugar or honey to taste. Stir well and enjoy!



#### SERVES

This recipe makes 1 perfect cup of tea. Adjust the quantity for more servings.



#### EXCLUSIVE QUALITY TEA

Finest tea leaves blended with natural cardamom.



#### SAME GREAT TASTE

We are reducing our packaging for a better tomorrow.



#### ENJOY EVERYDAY

A rich, aromatic cup that brings comfort to your day.

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