

# Ahmad Tea Ceylon Tea Recipe Poster



The poster features a dark green background with a central image of an Ahmad Tea Ceylon Tea box and a glass of tea. The box is dark green with gold and white text, including the Ahmad Tea logo and 'CEYLON TEA'. A 'great taste' award seal is visible on the box. A wooden scoop of tea leaves is in the foreground, and a glass of tea is on the right. The text is in gold and white, with a clean, modern font.



AHMAD TEA  
LONDON

# CEYLON TEA

— PERFECTLY REFRESHING —

A bright, smooth and refreshing cup made with the finest Ahmad Tea Ceylon Tea.



100% PURE CEYLON TEA



RICH AROMA & FLAVOUR



PERFECT FOR EVERY MOMENT

## BREW YOUR PERFECT CUP

### INGREDIENTS

- Ahmad Tea Ceylon Tea (loose) – 2 tsp (4g)
- Fresh filtered water – 250 ml (1 cup)
- Milk (optional) – 50 ml
- Sugar or honey (optional) – To taste

### YOU WILL NEED

- Teapot or saucepan
- Tea strainer
- Measuring spoon
- Cup

CEYLON TEA is known for its bright flavour, golden color and refreshing taste. Perfect for any time of the day!

### TEA MASTER'S TIP

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

### HOW TO MAKE

- BOIL THE WATER**  
Bring fresh filtered water to a rolling boil.
- ADD THE TEA**  
Add 2 tsp of Ahmad Tea Ceylon Tea (loose) to the teapot or saucepan.
- BREW**  
Pour the boiling water over the tea. Cover and steep for 3–5 minutes.
- STRAIN**  
Strain the tea into your cup using a tea strainer.
- 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.

*A timeless classic in every cup*

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