

There is more than one way to make a cup of tea.

1 A pot of tea

You can use some loose tea leaves in a pot.

You need to let the tea leaves sink to the bottom of the pot before you pour your cup of tea.

You don't want a mouthful of tea leaves when you sip your tea!



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Straining:

Separate the tea leaves from the liquid by pouring through a strainer. You can pour your tea through a tea strainer to catch the leaves.

Some tea pots have built-in tea strainers inside them.





2 A tea infusion

Some people like to use a tea infusing strainer in their cup.

The strainer has holes to allow the hot water inside to soak the tea leaves.

The longer the leaves steep, the stronger the tea infusion.



Steeping: When tea soaks in

When tea soaks in boiling water and releases its flavour.



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3 A tea bag

You can use a tea bag in a cup or a pot.

The tea bag starts releasing its flavour when you add boiling water to the cup.

The longer the tea bag steeps (soaks) in the hot water, the stonger the flavour becomes.





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