



Savour the Season

Thé à la menthe Tunisien Tunisian Mint Tea

Ingredients

- 80 ounces of water
- 3 teaspoons of dried green tea leaves in bulk
- 1 handful of leaves of fresh mint
- 7 teaspoons of sugar
- 2 tablespoons of toasted pinenuts

Method

In a saucepan, bring water to a boil
Remove the pan from the heat, add the green tea, sugar, and stir
Add the mint to the pot and let it steep, off the heat,
for at least 5 minutes.
Strain the tea to remove the mint (and loose tea leaves)

Serve warm in small glasses

For an earthy, Tunisian touch,
garnish each glass with a few toasted pine nuts
and a sprig of fresh mint.

SERVE & ENJOY

