

Introduction to Scented Teas

So the story goes... scented teas were invented as a cover-up for the bad taste of lower-quality teas. Nonetheless, scented teas have caught on worldwide.

The Chinese serve Jasmine-scented teas with Dim Sum and Afghanis like to end their meals with teas scented with cardamom and rose petals.

Let's face it — just like those popular whipped-cream-topped milkshakes disguised as coffee — they taste good!

Scented teas are made by taking a base tea, say a black, green, or oolong, and adding flower petals or blossoms, herbs, or even sliced fruit or fruit peel. These additions lend the essence and undertones of these flavors and smells to the cup of tea.

Two of the most basic scented teas are Jasmine tea and Earl Grey tea, which is scented with bergamot. However, there is a wide array of scented teas, including fruity varieties like green apple, orange, mango, strawberry, black currant, apricot, lychee, persimmon, lemon, and tangerine and flowery varieties like rose, lavender, and orchid.

Some retailers are even boldly offering sweet tooth versions like chocolate mint or caramel.

Scented teas can enhance several meals or bring a nice meal to a subtly delicious end. These teas are also a great place to start for those warming up to the bold flavor of straight tea. Think of them as the wine coolers of wines or the Frappuccinos® of coffee. It's a great way to get your palette wet, as you ease into the amazing world of tea.

Sources:

www.carnelianrosetea.com

www.imperialtea.com

www.republicoftea.com

www.tributetea.com

