

Loose Leaf Tea

We select the finest, freshest loose leaf tea for our customers. Ask us about tea events. We ship teas!

■		CUP	POT
Loose Leaf Tea Service	\$	1.25	2.50

■ BULK LOOSE LEAF TEAS

■ BLACK	TALL	SMALL
Assam Satrupa	\$ 7.25	\$ 4.25
Earl Grey White Tip	12.75	7.75
Empire Keemun	9.25	5.25
Moon Over Madagascar	13.50	6.75
Nilgiri Oothu	13.75	7.75
Puttabong Darjeeling	18.75	9.75
Silk Road	9.25	5.25

■ OOLONG	TALL	SMALL
Iron Goddess of Mercy	20.75	9.75

■ GREEN & WHITE	TALL	SMALL
Mango Green	14.75	7.25
Moroccan Mint	7.75	5.00
Pi Lo Chun	11.00	5.25
White Peony	6.25	3.75

■ TISANE (HERBAL INFUSIONS)	TALL	SMALL
Evening in Missoula	7.75	4.75
Gingerbread Orange	16.00	8.50
Rooibos (Red Bush)	9.25	4.75



STEEPING

Use fresh, cold tap water, filtered to remove chlorine, but not the minerals. Bottled spring water is also a good choice for making tea.

Use one rounded teaspoon of tea leaves (2.25 grams) per 6–8 ounces of water at the temperature indicated for steeping. *For WHITE PEONY only use two rounded teaspoons of tea leaves.

Heat the water and pour over the leaves in a pot or in an infuser. Separate leaves from the liquid after steeping to prevent bitterness. Try varying tea quantity, water temperature and steeping time according to taste.

ICED TEA

Increase amount of tea by 50% and steep according to instructions. Strain and pour directly over ice. Adjust amount to taste.

To learn how to make iced tea using our cold steeping method, visit www.nicholesfinepastry.com

STORAGE

Store tea leaves in a cool, dark, dry place. Do not refrigerate or freeze! The flavor of tea fades within six months. For variety and freshness, buy small quantities of tea often!

Nichole's

FINE PASTRY

13 SOUTH 8TH STREET • FARGO ND 58103
701-232-6430 • 701-232-6434 FAX
nichole@nicholesfinepastry.com
TUES & WED 10-6 • THURS-SAT 10-10
Closed Sunday and Monday

Loose Leaf Tea

■ BLACK ■

Use fresh leaves for each steeping.

ASSAM SATRUPA

Great everyday tea from the Assam valley in northeast India. Very hearty and malty, with a clean taste. Try it iced or as Chai tea.

Steep 2–4 minutes at 212°F.

EARL GREY WHITE TIP

Ceylon teas with a large portion of the white tip leaves of the tea plant with oil of bergamot. Incredible and aromatic!

Steep 2–4 minutes at 212°F.

EMPIRE KEEMUN

Original English breakfast tea; deep, rich flavor with a bit of brightness.

Steep 3–5 minutes at 212°F.

MOON OVER MADAGASCAR

Marvelous blend of China and Ceylon black teas with bourbon vanilla from Madagascar.

Rich and sumptuous, decadent and indulgent.

Steep 2–4 minutes at 212°F.

NILGIRI OOTHU

Medium-bodied organic tea from India with sweet, ripe, round tones. Similar to brisk Ceylon tea.

Steep 3–4 minutes at 212°F.

PUTTABONG DARJEELING

First flush Darjeeling with a striking aroma, fruity muscatel notes, a little astringency, and a beautiful fresh taste.

Steep 2–4 minutes at 212°F.

SILK ROAD

Smooth, velvety black tea from Yunnan province of China. Blended with natural ginger to energize and sooth.

Steep 3–5 minutes at 212°F.

■ OOLONG ■

Can be reinfused.

IRON GODDESS OF MERCY

This famous Chinese oolong is smooth with a silky finish, slightly fruity with a little sweetness, and has depth of flavor fit for a goddess!

Steep 3–5 minutes at 190–200°F.

■ GREEN & WHITE ■

Can be reinfused.

MANGO GREEN

Sencha (green tea) flavored with pieces of mango and sunflower petals for a delightfully tropical aroma and taste. Great as iced tea, too.

Steep 2–4 minutes at 160–180°F.

MOROCCAN MINT

Traditional Moroccan tea, fine gunpowder green tea blended with spearmint, complements almost any dessert.

Steep 2–4 minutes at 160–180°F.

PI LO CHUN

Classic Chinese green tea with a silky texture and a sweet, almost buttery note and a marvelous fresh, spring-like aroma.

Steep 2–3 minutes at 160–180°F.

WHITE PEONY

Sweet, fresh earthy tea, with more body than most other white teas. Appreciated for their subtlety, complexity, and natural sweetness, white teas have almost no caffeine.

Steep 1.5–2.5 minutes at 160°F.

■ TISANE (HERBAL INFUSIONS) ■

Use fresh leaves for each steeping.

EVENING IN MISSOULA

Chamomile, rosehips, raspberry, papaya, peppermint, spearmint, strawberry leaf, vanilla, passion flower, red clover, star anise, and wild cherry bark. No caffeine.

Steep 3–5 minutes at 212°F.

GINGERBREAD ORANGE

Sweet, smooth blend of rooibos, almond pieces, pistachios, orange peel, coriander, flavor, and peppercorns. Chai it! No caffeine.

Steep 4–6 minutes at 212°F.

ROOIBOS

Traditional South African beverage known as “red bush.” Releases a mildly aromatic, slightly citrus, sweet infusion. No caffeine.

Steep 4–6 minutes at 212°F.