



Profile : Angel's Dream

Loose - Specialty Tea

November 20, 2025

CUP CHARACTERISTICS: A heavenly tea with maple sweetness, blackberry pungency, full flavored Assam and a mystery green tea.

INGREDIENTS: Black + Green tea, Cornflower + Mallow petals, Natural flavors(organic compliant)

INGREDIENTS FROM: Sri Lanka / India / China / Kenya / Albania

REGION(S): Nuwara Eliya + Dimbula + Uva / Assam / Zhejiang Province / Tirana

GROWING ALTITUDES: 500 - 8500 feet above sea level

GRADE(S): FBOP (Flowery Broken Orange Pekoe)

MANUFACTURE TYPE(S): Orthodox (Traditional leafy)

ANTIOXIDANT LEVEL: High

CAFFEINE LEVEL: Medium

KOSHER: Yes

VEGETARIAN: Yes

VEGAN: Yes

ARTISANAL NOTES: Small batch blended and packed in Canada at The Metropolitan Tea Company.

INFUSION: Bright, coppery and golden

INFORMATION:

Has an angel come to you in a dream lately? If so, you may be dealing with some spiritual issues. Angels that turn up in dreams are believed by dream interpreters to be strong indicators of impending spiritual enlightenment and the need for spiritual nourishment. As spirits of the heavenly realms, angels represent the unconscious mind reaching out to the conscious self. Their wings are powerful symbols of transcendence over worldly troubles and the ability to accomplish great things. Interestingly, almost all cultures of the world have stories and myths of angels descending from the heavens in aid of humanity. Often these stories depict angels appearing during daily life, but more often than not the angels appear in dream form.

One of the more famous examples of an angel reaching out to encourage spiritual action involves St. Patrick, known best for the annual parade held in his honor. St. Patrick dreamt that an angel wanted him spread the good word throughout Ireland. He followed the angel's advice and is now celebrated the world over for his worldly deeds. (Can it be mere coincidence that the people of Ireland drink more tea per capita than any other nation on earth? We think not!)

So what do you think Angels themselves dream about? Well, before the creation of this tea, it's impossible to know. Nowadays we're certain that they dream about descending to earth to share a pot of this heavenly brew. An ethereal blend of black and green teas touched with sweet maple and fruit flavor, this is the tea to reach for when your spirit needs uplifting! (We've even added clover petals in honor of St. Patrick's angel.) Brew yourself a cup and dream the day away!

STEEPING TIME

TEA CUP	8oz (237ml)	10oz (296ml)	12oz (355ml)
AMOUNT	1 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)	1 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)	1.5 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)
MILD	2-3 min	2-3 min	2-3 min
MEDIUM	4-5 min	4-5 min	4-5 min
STRONG	6-7 min	6-7 min	6-7 min
MetroTea recommends 4-5 min			

TEA POT	18oz (532ml)	36oz (1064ml)	48oz (1419ml)
AMOUNT	2 heaping teaspoons of "The Perfect Measure Spoon" (11MS-1370-)	1 heaping teaspoon of "Pot of Perfect Tea Spoon" (Item # 11MS-1155-)	2 heaping teaspoon of "Pot of Perfect Tea Spoon" (Item # 11MS-1155-)
MILD	2-3 min	2-3 min	2-3 min
MEDIUM	4-5 min	4-5 min	4-5 min
STRONG	6-7 min	6-7 min	6-7 min
MetroTea recommends 4-5 min			

SERVING RECOMMENDATIONS:





Profile : Angel's Dream

Loose - Specialty Tea

MILK	SUGAR	LEMON	MINT
OK	OK	NO	NO

IDEAL BREWING TEMPERATURE: 100°C/212°F

HOT BREWING METHOD:

Bring filtered or freshly drawn cold water to a rolling boil. Place 1 slightly heaping teaspoon of loose tea for each 7-9oz / 200-260ml of fluid volume in the teapot. Pour the boiling water into the teapot. Cover and let steep for 3-7 minutes according to taste (the longer the steeping time the stronger the tea).

ICED TEA BREWING METHOD (*Pitcher*): (To Make 1 Liter/Quart):

Place 6 slightly heaping teaspoons of loose tea or 6 tea bags into a teapot or heat resistant pitcher. Using filtered or freshly drawn cold water, boil and pour 11/4 cups/315ml over the tea. Steep for 5 minutes. Quarter fill a serving pitcher with cold water. Pour the tea into your serving pitcher straining the tea or removing the tea bags. Add ice and top-up the pitcher with cold water. Garnish and sweeten to taste.

ICED TEA BREWING METHOD (*Individual Serving*):

Place 1 slightly heaping teaspoon of loose tea or 1 tea bag into a teapot for each serving required. Using filtered or freshly drawn cold water, boil and pour 6-7oz/170-200ml per serving over the tea. Cover and let steep for 5 minutes. Add hot tea to a 12oz/375ml acrylic glass filled with ice, straining the tea or removing the bags. Not all of the tea will fit, allowing for approximately an additional 1/2 serving. Sweeten and/or add lemon to taste. A rule of thumb when preparing fresh brewed iced tea is to increase the strength of hot tea since it will be poured over ice and diluted. (Note: Some luxury quality teas may turn cloudy when poured over ice. This is a sign of luxury quality and nothing to worry about!)

FOOD SAFETY ADVISORY: We strongly recommend using filtered or freshly drawn cold water brought to a rolling boil when brewing all types of tea. Today's water has been known to carry viruses, parasites and bacteria. Boiling the water will kill these elements and reduce the potential incidence of water-borne illnesses.

RECOMMENDATION: We recommend the use of our '1 Cup of Perfect Tea' measuring spoon (Item# 11MS-1370) for best results. Please contact Metropolitan Tea to place an order.

ANTIOXIDANT BENEFIT: For a greater antioxidant benefit brew longer and use more tea.



TEMLE21911259