



## Profile : Vanilla Cream

### Loose - Flavored Black Tea

November 20, 2025

**CUP CHARACTERISTICS:** A delicious synergy between excellent high grown tea, rich fresh vanilla, and a lovely cream character. Enjoy a cup of decadence.

**INGREDIENTS:** Black tea, Calendula + Jasmine + Marigold petals, Natural flavors.

**INGREDIENTS FROM:** Sri Lanka / Kenya / India / Egypt / China / Poland

**REGION(S):** Nuwara Eliya + Dimbula + Uva / Nandi Highlands / Milgiri / Nile River Delta + Fayoum / Fujian / Gdansk

**GROWING ALTITUDES:** 4000 - 8500 feet above sea level

**GRADE(S):** OP (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 and coppery

#### INFORMATION:

Indeed a decadent as well as a synergistic tea! Must be the top quality Ceylon Tea that is used! This tea is designed for special occasions as well as being a dessert tea - but most drink it all the time because its taste is so delectable. We know that vanilla is reported to have 'magical' properties that calm the nerves and lift the spirit as well as allegedly improving the romantic aspect of one's life. Indeed, a flavour that is full of mystery and elusiveness. Do not forget that vanilla was and still is highly prized. On account of this it is quite expensive and in Eastern Africa where the best vanilla is grown, it is not uncommon that vanilla rustling occurs. Combine the exotic character of vanilla with a velvet cream taste and you end up with the 'Cadillac' of flavored teas!

#### 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
<b>MetroTea recommends 4-5 min</b>			

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
<b>MetroTea recommends 4-5 min</b>			

#### SERVING RECOMMENDATIONS:

MILK	SUGAR	LEMON	MINT
OK	OK	NO	NO

**IDEAL BREWING TEMPERATURE:** 100°C/212°F





## **Profile : Vanilla Cream**

### **Loose - Flavored Black Tea**

#### **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 1 1/4 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. 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 with cold water. (Note: Some luxury quality teas may turn cloudy when poured over ice. This is a sign of luxury quality and nothing to worry about.)

---

#### **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.

