



## Profile : Kama Sutra Chai

### Loose - Chai - Specialty Tea

November 20, 2025

**CUP CHARACTERISTICS:** Penetrating depth with a full flavored cup exuding sensuous floral and saucy spice notes. A tea for memories!

**INGREDIENTS:** Black tea, Ginger, Cinnamon, Cardamom, Black + White pepper, Clove, Nutmeg, Jasmine + Rose + Lavender petals.

**INGREDIENTS FROM:** India / Thailand / China / Egypt / France

**REGION(S):** Assam + Kerala / Petchabun /Fujian / Nile Delta + Fayoum / Provence

**GROWING ALTITUDES:** 500 - 1500 feet above sea level

**GRADE(S):** BP (Broken Pekoe)

**MANUFACTURE TYPE(S):** CTC (Cut, Torn and Curled) and 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 with gold highlights

#### INFORMATION:

Ancient Indian tradition maintains that the Kama Sutra was written by Maharishi Vatsyayana. Vatsyayana is believed to have lived in India sometime between the 1st and 6th centuries AD during what is known as the Gupta period, a time of great cultural and artistic growth. The Kama Sutra is literally a book on the science of love - Kama translates as desire, and Sutra means a technical manual. The ancient treatise depicts positions for uhm, "marital enjoyment" with names like "the Cobra", and "Tigress" - it is a very spicy text. So it may surprise you to learn that tradition also maintains that Mharishi Vatsyayana was a celibate monk. How he got it in his head to describe some of the sultriest, sexiest, physically challenging, stimulating, and creative ways for couples to "enjoy" themselves is a mystery that has long been lost to the mists of time. (We thought we'd give you something to ponder while you sipped this stunning Indian chai.)

In the spirit of sensuousness and discovery offered by Vatsyayana's ancient text we offer this fabulous tea - a real mélange a spice. A true Indian style chai, this blend is based on good strong Indian teas blended with an ancient spice recipe almost as old as the Kama Sutra itself. The taste is heavenly - ginger and cardamom intermingle with cinnamon, cloves and hints of black pepper. The full-bodied cup is rounded out with floral notes that tempt the taste buds and will have you crying out for more. Brew a pot today and raise a cup to the science of love. (And don't blame us if it raises a few other things too!)

#### 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 5-10 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	5-10 min	5-10 min	5-10 min
<b>MetroTea recommends 5-10 min</b>			

#### SERVING RECOMMENDATIONS:





## Profile : Kama Sutra Chai

### Loose - Chai - 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 5-10 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 7 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, milk 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 7 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. Add milk 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. (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