



A Proper Brew

Risk Assessment:

If you cannot safely boil a kettle of water and decant it into a teapot, and/or pour into a cup/mug, step away now and go no further.

Method Statement:

Equipment required:

- Kettle
- Teapot
- Mug/Cup
- Yorkshire Tea [Loose Leaf]
- Yorkshire Water
- Teaspoon
- Milk [optional]
- Strainer [optional]

Method:

1. Fill kettle with fresh Yorkshire Water and bring to the boil
2. Warm the teapot with hot Yorkshire Water
3. Put tea into warmed teapot.
4. Pour boiling water into teapot. Water must be boiling as tea is an infusion and requires water as near to 100 degrees as possible. Tea leaves will sink to the bottom when water is boiling, removing the need to strain.
5. Leave to infuse for 3 – 4 minutes.
6. During infusion, pour milk into cup/mug, as required
7. Pour tea into mug, no need to stir. Straining is not strictly necessary, however a few leaves may remain at the bottom of the cup, so take care when finishing your cuppa.
8. Enjoy a proper Yorkshire Brew

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