

## Irish Breakfast (Loose Leaf)



### Description:

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Irish Breakfast (Loose Leaf) marries two full-bodied organic black teas (Ceylon and Assam), and is thought to be stronger than English Breakfast.

### Taste:

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Davidson's Irish Breakfast (Loose Leaf) is a well-rounded, malty and rich brew.

### Origin:

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Davidson's organic black tea is sourced from family tea gardens in the Darjeeling and Assam regions of India. In this image, a group of small farmers from the Samabeong Tea Garden are making their way toward the processing facility, where their day's pickings will be weighed for payment.

### History:

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Though it's referred to as Irish "Breakfast" in the States, this blend is more commonly enjoyed *throughout* the day in Ireland.

### Ingredients:

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Organic Ceylon black tea and organic Assam black tea.

**Brewing:**

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1. Bring fresh, filtered water to a boil.
2. Add 2 grams of tea to a infuser, or straight into an 8-oz. mug.
3. Pour the heated water into the mug.
4. Steep for 3-5 minutes.
5. Strain tea leaves, or take out the infuser.
6. Sip and enjoy Davidson's organic tea.

**Recipe:**

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**Irish Breakfast - Tea-wisted Irish Coffee****Ingredients:**

2 Tablespoons of Davidson's Organic Cane Sugar  
8 Tablespoons of Davidson's Irish Breakfast Black Tea  
1 Shot of Irish Whiskey  
2 Ounces of Heavy Whipping Cream

**Recipe:**

Add 2 tablespoons of Davidson's Organic Cane Sugar to a 12-oz. glass.

Pour 8-oz. of hot water into the glass and add 8 tablespoons of Davidson's Irish Breakfast Black Tea.

Brew for 5 minutes, and then strain the tea leaves.

Add 1 shot of Irish whiskey.

Add 2-oz. of heavy whipping cream.

Enjoy!