

# BREWING INSTRUCTIONS

## TEABAG

1



### BOIL WATER

Bring water (preferably filtered) just to a boil in your heatproof, stovetop safe Teabloom teapot.

2

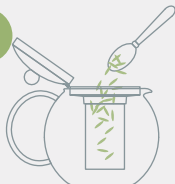


### 2-5 MIN

Place teabags in teapot — 1 bag per cup of tea. Steep 2-5 minutes, pour into cup, and enjoy!

## LOOSE TEA

1



### ADD TEA

Place infuser into teapot. Add desired amount of tea — approx. 1 teaspoon per cup, or to taste.

2



### 2-5 MIN

Pour hot water over tea, cover pot with lid and steep 2-5 minutes. Pour tea into cup and enjoy!

## BLOOMING TEA

1



### 3-4 INCHES

Heat filtered water in a separate kettle. Place tea ball in teapot. Pour in hot water to cover (3-4").

2



### 5-10 MIN

Steep until tea flower has opened fully, usually 5-10 minutes. Swirl tea to balance flavors. Enjoy!

# IMPORTANT CARE INSTRUCTIONS

## BOILING WATER SAFELY:

Do not overfill kettle as this may cause boiling water to be ejected. Never boil an empty kettle. Allowing teaware to boil dry can cause heat stains on the stainless-steel surface and on the glass.

## REMOVING TEA OR HEAT STAINS:

Teabloom recommends descaling the glass teapot with diluted vinegar or lemon to remove and control build-up of tea stains. To remove discoloration on stainless steel parts, use white vinegar or a product like Bar Keepers Friend® and a non-abrasive cleaning pad. Wash with warm soapy water, rinse and dry.

## HANDLE WITH CARE:

Teapot is stovetop and microwave safe (do not put stainless steel parts in microwave). Borosilicate glass contains no lead and requires gentle care around hard surfaces. Avoid scraping or striking the glass with hard utensils.

## WASHING INSTRUCTIONS:

Dishwasher safe. Dry the exterior of the teapot with a soft cloth or leave to dry on dish rack. Handwashing with a soft sponge and warm soapy water is recommended.

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### CUSTOMER CARE:

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