

Çilekli Soğuk Çay

Refreshing Turkish strawberry iced tea with fresh strawberries, lemon juice, and black tea. Perfect summer beverage ready in 30 minutes.

15 min

HAZIRLIK

15 min

PİRME

30 min

TOPLAM

4

PORSİYON

Easy

ZORLUK

Çilekli Soğuk Çay

Malzemeler

- 1.1 lb strawberry
- 0.5 tbsp granulated sugar
- 2 tbsp black tea
- 4 cup water

Yapılış

- Brew the tea**

Bring 4 cups water to a rolling boil (100°C/212°F). Add black tea bags or loose tea and steep for 5-7 minutes until the tea is strong and deeply colored.
- Remove tea bags or strain out loose tea leaves. Add 2 tablespoons sugar to the hot tea and stir until completely dissolved.
- Set tea aside to cool to room temperature, about 20-25 minutes. The tea should be lukewarm to the touch.
- Prepare the strawberries**

Remove stems from 1.1 pounds fresh strawberries and rinse under cold water. Cut strawberries into ½-inch chunks.
- Combine ingredients**

Add ½ tablespoon fresh lemon juice to the cooled tea and stir to combine. Pour the tea mixture into a large pitcher.
- Add the chopped strawberries to the pitcher and gently stir to distribute evenly throughout the tea.
- Cover the pitcher and refrigerate for at least 2 hours to allow flavors to meld and tea to become completely chilled.
- Serve**

Fill serving glasses with ice cubes and pour the chilled strawberry tea over the ice, including some strawberry pieces in each glass. Serve immediately.

İpuçları

Brew the black tea stronger than you would for hot tea since it will be diluted with ice and mixed with fruit juices.

Allow the tea to cool to lukewarm before adding lemon juice to prevent bitterness and preserve the bright, fresh flavor.

Cut strawberries into uniform pieces to ensure even flavor distribution throughout the pitcher.

Add sugar while the tea is still warm to ensure it dissolves completely and doesn't settle at the bottom.

Chill the tea for at least 2 hours before serving to allow the strawberry flavors to fully infuse.

Use a fine-mesh strainer when pouring if you prefer a smoother tea without fruit pieces.

Make fruit ice cubes by freezing small strawberry pieces in ice trays to prevent dilution while adding extra flavor.

Taste and adjust sweetness just before serving, as the strawberries will continue to release natural sugars as they sit.