# **East Frisian Tea Ceremony**

## Dree Koppkes Tee is Oostfresenrecht.



Eintrag im Bundesweiten Verzeichni: Ostfriesische Feekultur

In 2016 the **"East Frisian Tea Tradition"** entered into in the federal register of Immaterial Cultural Heritage by the German UNESCO committee.





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Niedersächsisches Ministerium für Wirtschaft, Arbeit, Verkehr und Digitalisierung



# **East Frisian Tea Ceremony**

A typical East Frisian day needs a comfortable teatime with "Kluntje" (i.e. rock candy) and "Wulkje" (i.e. little cloud). Tea is not simply drunk but it is celebrated in the East Frisian way.

### **INGREDIENTS**

- genuine East Frisian Tea
- 1 kettle (Waterketel) or a boiler
- soft water

PRFPARATION

- 1 teapot (Treckpott, Teepott) with spout sieve or a tea strainer
- 1 warmer with a tea light
- teacups (Koppkes) and teaspoons (Teelepel)
- a dish for the rock candies (Kluntjepott) with
  - a pair of tongs
- 1 jug with a cream spoon (Rohmlepel)

#### Please use genuine East Frisian Tea only!

- Rinse the teapot with boiling water, put tea leaves (no tea bag) in the pot, about 4 teaspoons per litre or to your own taste.
- Pour freshly boiled water over the tea leaves. The teapot is only one third filled. Now the tea has to brew for three to five minutes.
- After that the teapot is filled with boiling water, then put on a warmer. Alternative: use a double-walled pot.



**4** Now put a **piece of rock candy** (Kluntje) into the cups and pour the tea over it.

A spout strainer prevents the leaves from being poured into the teacup. **Alternative:** Use a tea strainer, an infuser or a tea-filter.

Carefully slip the cream anticlockwise onto the tea. For a moment time stands still.
A little cloud of cream (Wulkje) emerges.



### 🕼 Genuine East Frisian Tea should not be stirred.

First you taste the mild cream, then the strong tea-aroma and at last the sweetness of the rock candy. When putting the spoon into the teacup, you show that you don't want any more tea.