



## How to make tea.....



## The British way

Hi guys! You caught me at the right time. I'm just making a cup of tea.

Now tea is something people drink all over the world... But, us British have taken this tradition and made it our own... By adding milk.

Now the way to make a proper cup of tea is to boil the water, 100 degrees. Pour it over your tea bag...

The water has to be boiling otherwise the tea leaves will not infuse properly. This is the way we make a proper brew.

Then let it infuse, or brew as we say, for a few minutes. And then come back and pour a little bit of milk over the top.

Traditionally, in England, we drink black tea, which needs boiling water to infuse. However in other parts of the world you can find green tea, red tea, even white tea. Normally... these... You don't need to pour boiling water on. It's only about 70-80 degrees.

But black tea: boiling water!

I think we're about ready now!

I give that a little squeeze. There we go. And a little bit of milk over the top. Here we go. A lovely cuppa!

We have many different expressions for tea in English: cup of tea, sometimes we will call it just a cuppa... or just a brew.

Some people (you might have heard this) will call, or ask for, a builder's tea.

What is builder's tea? Well, quite simply, it's a strong cup of tea with milk, still, but the tea bag has been left in for longer, so more of that tea flavour has been absorbed into the water. Then put the milk in, and... like all good builders need a bit of energy, at least two lumps of sugar, at least.

And that's your builder's tea.

And then, next step, sit back, and enjoy a lovely relaxing cup of tea. There's nothing like it.

Well, so you've seen me make a cup of tea, this is generally how a British person will do it at home. However if you went to a little café in the town, it's a much bigger show. Your tea will come in a teapot. Inside the teapot will be a few bags of tea: three, four, five depending on how many people you are. We will then put the boiling water directly into there and let it infuse.

Once ready, you will then pour it into your cup. And normally, a tea cup (this is a mug)... a tea cup is much smaller with a very small handle.

And quite often, in a tea shop, this will be served with what we call scones. It's like a little cake with jam and cream.

But, all that seems a lot of palaver, when you just want a nice, standard, cuppa.

Go and get the kettle on. I'll come in to join you.



# Vocabulary and explanations

*You caught me at the right time:* Caught est le passé de catch = attraper, prendre.

Ici il s'agit de langage parlé. Cette expression signifie: vous m'avez pris au bon moment. En français nous aurions dit par exemple "Ah, vous me prenez au bon moment, je suis en train de faire un tassé de thé".

Us, British have taken this tradition and made it our own... By adding milk: Nous les Britanniques, nous avons pris cette tradition et l'avons faite notre... en ajoutant du lait.

*The way to make a proper cup of tea:* La manière de faire une bonne tasse de thé. Proper signifie "correct, bon (de la bonne manière), ou convenable" selon le contexte.

*Pour: To pour* = verser (du liquide).

*Otherwise:* Autrement.

*Tea leaves:* Les feuilles de thé.

*Brew:* En tant que verbe, *to brew* signifie brasser (pour la bière) ou préparer (pour le thé ou le café). En tant que nom, a brew, c'est un thé, ou un café (une infusion).

*Pour a little bit of milk over the top:* Verser un peu de lait sur le dessus.

*I think we're about ready now:* Je pense que nous sommes presque prêts maintenant.

*Builder's tea:* Le thé des ouvriers du bâtiment.

The tea bag has been left in for longer: Le sachet de thé a été laissé dedans plus longtemps.

*Flavour:* Arôme. Attention, en anglais américain, ce mot s'écrit flavor. Attention également à la prononciation: le OUR de flavour se prononce "EUR").

At least two *lumps of sugar:* Au moins deux gros morceaux de sucre.