

A E N O

Recipes for the AENO Smart Kettle EK7S



[Cinnamon orange tea](#)

[Kiwi green tea](#)

[Lemon ginger tea](#)

[Cranberry tea](#)

[Rose-hip tea](#)

[Flower tea](#)

[Hibiscus tea](#)

[Currant tea](#)

[May tea](#)

[Lime linden tea](#)

[St. John's wort tea](#)

[Clove cherry tea](#)

[Jasmine green tea](#)

[Citrus tea with cinnamon
and mint](#)

[Rose petal tea](#)

Cinnamon orange tea

 Difficulty Very low	 Preparation 3 min	 Cooking 3 min	 Servings 4
--	--	--	---

How to cook:

Pour water into the kettle and bring it to a temperature of 90 degrees.

Put sliced oranges, cinnamon, star anise, loose tea into a bowl or pot and pour over hot water.

Let it brew for 2-3 minutes, then strain the tea through a fine sieve.

The tea is ready, serve with an orange slice and a cinnamon stick.

Ingredients:

Black loose tea	4 tsp.
Orange	2 pcs.
Cinnamon	4 sticks
Star anise	2 pcs.
Water	1 liter



Kiwi green tea

●○○○○○

Difficulty
Very low**Preparation**
3 min**Cooking**
3 min**Servings**
4

Ingredients:

Green loose tea	2-3 tsp.
Green leaf tea	2-3 tsp.
Kiwi	1 pcs.
Sour apple	1 pcs.
Honey	50 g
Water	1 liter

How to cook:

Pour water into the kettle and bring it to a temperature of 80 degrees.

Put kiwi and apples, sliced into circles, honey, loose tea into a bowl or pot, then pour hot water.

Let it brew for 3 minutes, then strain the tea through a fine sieve.

The tea is ready, serve with apple and kiwi slices.



Lemon ginger tea

Ingredients:

Black loose tea	3 tsp.
Lemon	1 pcs.
Ginger root	15 g
Star anise	2 pcs.
Honey	50 g
Water	1 liter

○○○○○
Difficulty
Very low

🕒
Preparation
3 min

🔥
Cooking
3 min

🍽️
Servings
4

How to cook:

Pour water into the kettle and bring it to a temperature of 90 degrees.

Put sliced lemon, ginger root, star anise, honey, loose tea into a bowl or pot and pour over hot water.

Let it brew for 2 minutes, then strain the tea through a fine sieve.

The tea is ready, serve with a lemon slice.



Cranberry tea

●○○○○ Difficulty Very low	🕒 Preparation 3 min	🔥 Cooking 3 min	🍲 Servings 4
---------------------------------	---------------------------	-----------------------	--------------------



Ingredients:

Green loose tea	3 tsp.
Green leaf tea	3 tsp.
Mint	2-3 sprigs
Allspice	3 pcs.
Cranberries	200 g
Sugar	100 g
Water	1 liter

How to cook:

Pour water into the kettle and bring it to a temperature of 75 degrees.

Put loose tea, allspice, cranberries, sugar into a bowl or pot, then pour hot water over it.

Let it brew for 3 minutes, then strain the tea through a fine sieve.

The tea is ready, serve with a mint leaf and cranberries.

Rose-hip tea

●○○○○○

Difficulty
Very low**Preparation**
3 min**Cooking**
15 min**Servings**
2

Ingredients:

Rose-hip (chopped)	20 g
Mint	1 sprig
Sugar	30 g
Water	500 ml

How to cook:

Pour water into the kettle and bring it to a temperature of 100 degrees.

Put chopped rose-hip, sugar into a bowl or pot, then pour hot water over it.

Let it brew for 10-15 minutes, then strain the tea through a fine sieve.

The tea is ready, serve with a mint leaf.



Flower tea

●○○○○
Difficulty
Very low

🕒
Preparation
3 min

🔥
Cooking
2 min

🍵
Servings
3



Ingredients:

Dried acacia flowers	100 g
Dry chamomiles	25 g
Mint	40 g
Water	800 ml

How to cook:

Pour water into the kettle and bring it to a temperature of 75 degrees.

Put acacia flowers, chamomiles, mint into a bowl or pot, then pour hot water over it.

Let it brew for 2 minutes, then strain the tea through a fine sieve.

The flower tea is ready!

Hibiscus tea

●○○○○ Difficulty Very low	🕒 Preparation 3 min	🔥 Cooking 3 min	🍲 Servings 4
---------------------------------	---------------------------	-----------------------	--------------------

How to cook:

Pour water into the kettle and bring it to a temperature of 90 degrees.

Put hibiscus tea, thyme, sugar into a bowl or pot, then pour hot water over it.

Let it brew for 3 minutes, then strain the tea through a fine sieve.

The tea is ready, serve with a lemon slice.

Ingredients:

Hibiscus tea	20 g
Lemon	20 g
Fresh thyme	2 sprigs
Sugar	30 g
Water	1 liter



Currant tea

●○○○○○

Difficulty
Very low**Preparation**
3 min**Cooking**
4 min**Servings**
4

Ingredients:

Black loose tea	2 tsp.
Black leaf tea	2 tsp.
Currant	15 g
Currant leaves	10 g
Mint	1 sprig
Water	600 ml

How to cook:

Pour water into the kettle and bring it to a temperature of 90 degrees.

Smash thoroughly currant and mint leaves with your hands.

Put currants, currant and mint leaves, loose tea into a bowl or pot and pour over hot water.

Let it brew for 4 minutes, then strain the tea through a fine sieve.

The tea is ready, serve with a mint leaf and currant berries.



May tea

Ingredients:

Currant leaves	10 pcs.
Raspberry leaves	10 pcs.
Oregano	4 sprigs
Mint	4 sprigs
Sugar or honey	
Water	600 ml



Difficulty
Very low



Preparation
3 min



Cooking
10 min



Servings
2-3

How to cook:

Pour water into the kettle and bring it to a temperature of 90 degrees.

Put currant leaves, raspberry leaves into a bowl or pot, add oregano, sugar or honey, then pour hot water.

Let it brew for 10 minutes, then strain the tea through a fine sieve.

The tea is ready, serve with a mint leaf.



Lime linden tea

●○○○○
Difficulty
Very low

🕒
Preparation
3 min

🔥
Cooking
15 min

🍲
Servings
2-3



Ingredients:

Dry linden flowers	30 g
Lime	20 g
Mint	1 sprig
Water	600 ml

How to cook:

Pour water into the kettle and bring it to a temperature of 90 degrees.

Put linden flowers, sliced lime into a bowl or pot, then pour hot water over it.

Let it brew for 10-15 minutes, then strain the tea through a fine sieve.

The tea is ready, serve with a mint leaf.

St. John's wort tea



Difficulty
Very low



Preparation
3 min



Cooking
15 min



Servings
3



Ingredients:

Dried St. John's wort	50 g
Dried balm mint	3-4 stems
Mint	2 sprigs
Lemon	30 g
Honey to your liking	
Water	800 ml

How to cook:

Pour water into the kettle and bring it to a temperature of 90 degrees.

Put St. John's wort, balm mint into a bowl or pot, then pour hot water over it.

Let it brew for 10-15 minutes, then strain the tea through a fine sieve.

The tea is ready, serve with a mint leaf, honey and lemon slice.

Clove cherry tea

●○○○○ Difficulty Very low	🕒 Preparation 3 min	🔥 Cooking 10 min	🍲 Servings 3
---------------------------------	---------------------------	------------------------	--------------------

How to cook:

Pour water into the kettle and bring it to a temperature of 90 degrees.

Put loose tea, cherries, cloves, lemon zest, sugar into a bowl or pot, then pour hot water over it.

Let it brew for 10 minutes, then strain the tea through a fine sieve.

Serve chilled with a couple of ice cubes if desired.

Ingredients:

Black loose tea	2 tsp.
Cherry	100 g
Cloves	2-3 pcs.
Lemon zest	5 g
Sugar	40 g
Water	800 ml
Ice as desired	



Jasmine green tea

Ingredients:

Green loose tea	3-4 tsp.
Jasmine	2 tsp.
Water	800 ml



Difficulty
Very low



Preparation
3 min



Cooking
3 min



Servings
3-4

How to cook:

Pour water into the kettle and bring it to a temperature of 80 degrees.

Put loose tea, jasmine into a bowl or pot, then pour hot water over it.

Let it brew for 2-3 minutes, then strain the tea through a fine sieve.

The jasmine green tea is ready!



Citrus tea with cinnamon and mint



Difficulty
Very low



Preparation
3 min



Cooking
5 min



Servings
4



Ingredients:

Green loose tea	2-3 tsp.
Cinnamon	2-3 sticks
Citrus zest	10 g
Mint	1 sprig
Water	800 ml

How to cook:

Pour water into the kettle and bring it to a temperature of 80 degrees.

Put loose tea, cinnamon, citrus zest, mint into a bowl or pot, then pour hot water over it.

Let it brew for 5 minutes, then strain the tea through a fine sieve.

The tea is ready, serve with a mint leaf.

Rose petal tea

●○○○○○

Difficulty
Very low**Preparation**
3 min**Cooking**
10 min**Servings**
3

Ingredients:

Rose petals	15-20 g
Sugar or honey	30 g
Lime	15 g
Water	700 ml

How to cook:

Pour water into the kettle and bring it to a temperature of 90 degrees.

Put rose petals, sugar or honey, 3 lime wedges into a bowl or pot and pour hot water over.

Let it brew for 10 minutes, then strain the tea through a fine sieve.

The rose petal tea is ready!

