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Taste the English breakfast Tea to Taste Purity by [James Blee](#)

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There may people with different ways of living but one thing which is common in them is their love for tea, though in different forms depending upon the geographical location and preferences. . The preparation may be different and so the flavor but most of the people have tea regularly or occasionally. While talking about variety and flavor, english breakfast tea is one of the best in the world. It is not only famous in UK but also in many other countries. This tea is known for its aroma and raw taste which can be combined with milk for getting rid of the rawness.

The flavor of english tea is one of the best in the world and that is the reason why people love it. The making process is also easy and a child can make it too. Though it is a strong black tea it can taste lighter if you add lesser amount of leaves in it. The aroma and the taste are different from any other blend of tea and that is what is special about it. In UK it is a simple tea which they have in breakfast but the name English was given by the people of USA and in the course of time the name became famous.

The English tea is best when taken black. This way you can get to know the flavors well and taste in original. It is generally taken without sugar and milk but you can add them to enhance the taste or if you can't drink black tea. You just have to dip the tea in the boiling water or hot water for two minutes and your tea is ready to serve. There are many companies selling this tea in the market while some are available online..

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