AiL MA COCOTTE!

HERBAL TEA WITH SAVORY, SAGE, THYME AND ROSEMARY

- Bring the water to a boil.
- Place all the aromatic herbs inside a teapot and pour the simmering water and let infuse for 7 minutes.
- Strain and serve hot.

💡 To preserve the aroma of the herbs, rinse them under clear water and wrap them individually in a paper towel single sheet. Place them inside a tight container in the refrigerator as they will last +/- a week.

Super easy
Prep Time: 5 min.
Cook Time: 10 min.
A bargain
Gluten free
Veggie
Vegan

Ingredients for 2 people:

2 cups of **water**
5 sprigs of **savory**
10 leaves of **sage**
5 sprigs of **thyme**
2 sprigs of **rosemary**

Variations:

If you don't find all the aromatic herbs, just pick one, two or three as all combinations work.
You could also try this version with mint (as seen in the picture, which is a recipe from Celine Ruffet's book, "Faites entrer les infusions dans votre vie"):
For 2 cups of water, use 2 sprigs of mint, 2 stems of rosemary, 6 leaves of sage and 2 tsp. of fennel seeds.