

White gold

Only a few hundred kilograms of this organic white tea are made each year. The leaves are grown at the Makaibari estate in the Himalayas at 900-1200 metres. Leaves and buds are hand-picked, steamed and dried to make a pale-golden brew that's delicate, honeyed and refreshing. Makaibari estate was the first in the world with biodynamic status and is Fairtrade-accredited. Its first flush grand cru, a black tea, is pale in colour and robust in taste. Other teas in the range include rosehip hibiscus, lemon ginger, and mint green.

LEANNE TOLRA

*Hampstead teas,
teabags \$5.95-\$6.50;
first flush loose leaf,
125g tin \$19.95;
white tea loose leaf
50g \$24.95.*

*Stockists include
Kew Organics;
Sustenance Health,
Fitzroy and
Wholefoods Food
Store, Brighton.*

stuffed with rice,
mushroom and leek
and served in a
gutsy tomatoey
stew in a claypot
with oil-slicked, charry

