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Yorkshire Gold Tea- for a Head Start by [James Blee](#)

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Do you go heavy on beverages, preferably tea? Most people commonly savoring different flavors around the world. It is more of an addiction or a habit rather than a necessity, Especially after getting up in the morning, there cannot be anything better than a cup of steam hot tea. The yorkshire gold tea is one of the best that you will get in the markets. Such is their quality and flavor that they are not only popular in UK, but also exported to different corners of the world to cope with the ever rising demand.

Yorkshire gold tea is produced by the Taylors of Harrogate. It is of the finest quality and comes in the flavor of malt. It is dark in color and tastes the best with sugar and milk. They are available loose as well as in tea bags. For people who prefer black tea, it is advised to make it slightly light in order to make it taste the best.

Each of the types is brewed differently and therefore depending on the type of brewing and the mode of consumption, it needs to be boiled and prepared accordingly. For instance, if you are using leaves, you should boil water in a round vessel with a closed lid. Add sugar to the boiling water followed by the leaf. Allow it to boil for a minute so that the aroma gets completely absorbed in the mixture. On the other hand, if you are using tea bags, prepare a pot of boiling water, dip a couple of bags into the pot, and leave it for some time. Add sugar and milk in correct proportion and serve hot.

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