

Turkish Tea (Çay)

Turkish · Beverage · Easy · 10 min total · Serves 4

Çay is the everyday black tea of Turkey, brewed as a dark concentrate in a stacked two-pot teapot and diluted with hot water in tulip glasses. Açık means light and koyu means strong.

Ingredients

- 3 cup water (for the bottom pot, brought to a boil)
- 1 cup water (for the top pot, to steep the tea)
- 2 tbsp loose black tea (a strong black tea such as Rize or a Ceylon or Assam blend)
- 4 sugar cubes (optional, one per glass)
- 1 lemon (cut into wedges, optional)
- 2 cup hot water (drawn from the bottom pot for diluting; amount depends on taste)

Method

1. Fill the bottom pot of a two-tier teapot (çaydanlık) with 3 cups water and bring it to a rolling boil over medium-high heat (212°F / 100°C).
2. Put the 2 tbsp loose black tea in the top pot, pour in 1 cup of water, and set the top pot on the bottom pot.
3. Reduce the heat under the bottom pot to low so the water simmers gently. Let the tea steep over the steam for 15 to 20 minutes, until the liquid is dark mahogany and very strong. This is the concentrate.
4. Pour a small amount of concentrate into each tulip glass: about 2 tbsp for a light cup (açık), or 3 to 4 tbsp for a strong one (koyu).
5. Top each glass with hot water from the bottom pot, leaving room at the rim, then adjust with more concentrate or water to taste.
6. Serve right away on saucers with sugar cubes and lemon wedges. Keep the top pot resting on the bottom pot over very low heat so the concentrate stays hot for refills.

Generated by My Royal Chef AI - myroyalchef.com - 2026-10-14