The Right Tea Kettles Make The Perfect Tea

There is nothing like the smell of fresh hot tea served to reinvigorate you on a busy day. It does not matter if it is made from the convenience of a teabag or from the classic spoonfuls of loose tea leaves; your perfect drink should start with the right water temperature and taste. As you sip your afternoon tea, think about the fact that all the flavor and aroma filling your senses are made possible by the perfect equipment, the tea kettle. Tea kettles were made not only for decorative purposes in your kitchen, they were actually invented so that hot water for your tea could reach the ideal temperature that will eventually steep your leaves into the ideal concentration. Truly, kettles make tea preparation so much easier without spoiling the flavor of the leaves. There are various types of tea kettles in the market. From the overly stylish to the plain functional ones, These are basically classified according to the material they are made from. Choose from the following list the type of kettle that is most convenient for you; and remember that with proper care, a kettle will serve you the perfect tea for many years to come. Stainless Stainless tea kettles are the most durable ones around. Stainless steel is relatively thicker and will not bend easily like copper. Also, a kettle made from stainless steel definitely outlasts one which is made from glass. As for the taste, stainless does not tarnish the taste of boiling water which commonly happens with copper kettles. Stainless kettles can be cleaned in a jiffy; therefore they are not difficult to care for. Depending on the thickness of the base, some stainless kettles heat fast just like the ones made from copper. Copper Tea kettles made from copper are the most practical. Copper heats very quickly that is why it is the most conducive material to make kettles. The efficiency of copper kettles results in fast tea preparation without necessarily increasing fuel or heat. In fact, a copper tea kettle should not be placed over high heat for it to have longer service life. If you are using a lacquered kettle, you can maintain its polished look by using cleaning solution that is not abrasive to copper. Glass Glass is very light and easiest to clean. Tea kettles made from glass tend to be very stylish, with mostly modern and minimalist designs. For obvious reasons, glass kettles may not be as durable as the others. In fact they can have, somewhat, delicate caring procedures. When boiling water with a glass kettle, it is best to sandwich a piece of metal between your stove and the base of the kettle to avoid direct heat contact. Never allow glass tea kettles to dry up while boiling as this may leave a stain at the base. With all these constraints, using glass may result in slow boiling of water; hence, slower tea preparation. Cast Iron Tea kettles made from cast iron are much heavier and definitely thicker. If only rust can be kept from cast iron tea, then they will be the most durable too. Fortunately, when boiling water using cast iron kettles, a sort of protective layer of minerals build up on its base overtime. With this layer, these kettles will not easily take in rust. Nostalgic of the farming countryside, some of the most beautiful kettles around are made from painted enamel cast iron. These tea kettles require special care to prevent the paints from chipping off. They should never hit on other hard objects and in no occasion should they be left boiling dry. Some painted enamel cast iron kettles have even become expensive collectors item. To prevent rusting, keep your cast iron kettle dry as much as possible. Take out the water immediately after boiling. If you ever spot rust on the base inside, boil on it some water solution with baking soda and lemon juice. Do not use abrasive cleaning materials as these can cause scratches that can take in rust.

About the Author

Lee Dobbins writes for http://tea.topicgiant.com where you can learn more about different kinds of tea and tea accessories like tea kettles.