Hong Kong Iced Milk Tea

YOU WILL NEED:

1 Tbsp Firepot Breakfast tea, Ceylon tea, or Italian Grey (if you would like to add a citrus twist)

1 cup boiling water

¼ cup whole or alternative milk of your choice

1 Tbsp sweetened condensed milk

2 cups ice

TO MAKE:

1. Pour boiling water over your choice of black tea and steep for 5 minutes.
2. Strain the steeped tea into a cup or small pitcher.
3. Add both milks to the steeped tea and stir.
4. Pour tea and milk mixture over ice and enjoy our take on traditional Hong Kong Milk Tea!

Firepot
NOMADIC TEAS