
WHITE CHOCOLATE MILK TEA



Drink : Mocktails/Iced Tea

Ingredients

- 40ml Dilmah Yata Watte
- 40ml Dilmah Exceptional Italian Almond
- 4g white chocolate
- 100ml cream
- 1/2 tsp icing sugar

Methods

- Brew 2g of each tea together in 200ml of water for 5 minutes and strain.
- Mix white chocolate, cream and icing sugar on top of a water bath, once mixed put mix into cocktail shaker and shake for 8 – 10 seconds.
- Pour the chocolate mix on the bottom of the glass (1cm), then layer hot tea mix on top.
- Sprinkle few almonds flakes on the top.

The range of Dilmah Tea used :

- Dilmah Watte Boutique Tea
- Dilmah Exceptionals

The variety of Dilmah Tea used in the recipe :

- Yata Watte