



Recipe Name: Thai Ice Tea Recipe

Diet Type:

Course: Appetizer

Cuisine: Thai

Quantity:



Ingredients

Ingredient	Quantity
• 4 cups Lukewarm Water	4
• 2 tablespoons Tea Monk Bodh Second Flush Black Tea	
• 1/4 cup Honey	
• 1/4 cup Brown Sugar (Demerara Sugar)	
• 1 teaspoon Vanilla Extract	
• 1-1/2 cups Coconut milk	
• 2 cups Ice cubes	

Preparation

- To begin making the Thai Ice Tea, in a large saucepan, bring water to a boil and turn off the heat.
- Add the tea leaves and stir.
- Let the tea brew for 5 minutes.
- Strain the tea into a pitcher and discard the tea leaves.
- Stir in the honey, brown sugar and vanilla extract.
- Stir well to dissolve all the sugar until it combines it well into the tea.
- Check the taste and adjust the sweetness accordingly.
- Refrigerate the tea for 3 to 4 hours.
- Once tea is chilled, prepare serving glasses with generous portions of ice.
- Fill 3/4 th of the glass the brewed Bodh Second Flush Black Tea.

Macronutrients



Calories (kcal) Protein (g) Carbs (g) Fat (g) Fiber (g) Sugar (g)

