

# RECIPE: Hong Kong Milk Tea (serves 4)

## Ingredients:

- 1 tbsp each of Keemun, Assam and Ceylon tea leaves
- 3 tbsp sugar
- 350ml of evaporated milk

## Method:

1. Heat 900mls of water in a saucepan (on high heat) and add the tea leaves. Boil for 1 minute, remove from heat, and strain the tea (using a mesh strainer) into another saucepan.
2. Using the strainer with the residual tea leaves, strain the tea back into the first pan. Repeat this process five times.
3. Add the sugar to the hot tea and stir well. Heat the milk in the empty saucepan - Do not boil. Remove from the heat and add to the tea.
4. Pour into cups, serve hot and enjoy!

