

INGREDIENTS:

- 1 tsp Matcha Powder
(https://www.amazon.com/gp/product/B08PY3Q8XS/ref=ppx_yo_dt_b_asin_title_o04_s02?ie=UTF8&psc=1)
- ¼ c Hot Water
- Ice
- ½ c Milk

SUPPLIES:

- Tea Kettle to boil water
- Measuring Cups and Spoons
- Pitcher
- Whisk

DIRECTIONS:

1. Make matcha tea by whisking 1 teaspoon matcha powder with 1/4 cup hot water.
2. Add ice to halfway point.
3. Pour 1/2 cup milk over ice.
4. Add 1 tablespoon of matcha tea on top.

INGREDIENTS:

- Taro Milk Tea Powder
(https://www.amazon.com/gp/product/B0BGN973F2/ref=ppx_yo_dt_b_asin_image_o04_s03?ie=UTF8&psc=1)
- Hot Water
- Ice
- Milk (if desired)

SUPPLIES:

- Tea Kettle (to boil water)
- Measuring Cups
- Pitcher

DIRECTIONS:

1. Add 1/3 cup of mix to 8 fl oz hot water. Mix well and until powder is dissolved.
2. Pour over cup of ice.
3. Add milk to dilute tea as desired. This step is not necessary.
4. Add boba and toppings if preferred and enjoy!

Recipe Source:

https://www.amazon.com/gp/product/B0BGN973F2/ref=ppx_yo_dt_b_asin_image_o04_s03?ie=UTF8&psc=1

Class Date: 6/3/2023

INGREDIENTS:

- 4 c filtered water
- 1 c Pantai Thai tea mix
- ½ c ice
- ¼ c Sweetened condensed milk
- ¼ c Half and Half

SUPPLIES:

- Strainer
- Medium Pot
- Measuring Cups
- Pitcher
- Whisk

DIRECTIONS:

1. In a pot over the stove, add 4 cups of water and bring to a boil.
2. Carefully add 1 cup of Pantai Thai Tea mix to the pot and stir thoroughly. Let the tea boil for 3 minutes, watching over the pot religiously in case it over boils (this happens quickly).
3. Remove the pot off the stove and let the mixture steep for 20 minutes.
4. Using a mesh strainer (or tea sock), strain the tea leaves (this should leave with you a little over 2 cups of liquid left).
5. Let the tea chill for at least 2 hours before assembly. I like to make this a day ahead of time and allow the tea to chill in the refrigerator.
6. In two 8 oz glasses, add crushed (much preferred!) ice to each cup and divide the Thai tea liquid into each glass.
7. Whisk sweetened condensed milk with half and half until fully combined.
8. Add desired amount milk mixture to tea. I like to start with 2 tbsp of condensed milk and adjust by adding 1 tbsp. (I found that 3 tbsp was the perfect sweetness level to get the authentic Thai tea flavor). Remember, the ice will also help dilute this flavor so we want a strong and sweet base.
9. Top off with more crushed ice and boba or other toppings as you prefer.