



# SILK ROAD

## ICED TEA LATTÉ RECIPES



For the ultimate indulgence, pour milk or cream over iced tea and top with syrup. To add some sweetness to your lattes, flavoured syrups (almond, hazelnut, orange, vanilla, etc.), honey, raw sugar, or maple syrup are wonderful. Add these while the tea is still hot so they dissolve easily.

# ICED TEA LATTÉS

MAKES 2 CUPS

**2 tsp. Silk Road loose tea**

**1 cup hot water**

**1 cup chilled dairy or soy milk, or cream**

Follow the steeping times on the tea tin label. When the tea has finished steeping, strain it and refrigerate until cold. Fill a glass with ice, pour chilled tea over ice, and then pour milk or cream over chilled tea. Garnish with a swirl of syrup.

For a richer latté use  
¼ cup hot water for brewing the tea, and combine with  
¾ cup milk or cream.

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Victoria Chinatown.  
Visit [www.silkroadtea.com](http://www.silkroadtea.com)  
for more tea recipes.  
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**the following teas make delicious iced tea lattés:**

Angelwater, Green Yerba Maté, Herbal Chai, Roasted Yerba Maté, Westcoast Peppermint, White Tipped Darjeeling, Casablanca, Japanese Sour Cherry, Golden Phoenix Green Dragon, Canton Orange, Lychee Fruit, Peach Paradise, Rose Petal, Silk Road Chai, Spicy Mandarin, Vanilla Plantation, Velvet Potion.

***optional: iced tea lattés with liqueur or rum***

Add 1 tsp. liqueur or rum to 1 cup of iced tea latté.

**great combinations include:**

IRISH CREAM OR RUM with Herbal Chai, Golden Phoenix, Silk Road Chai, Vanilla Plantation.

MINT LIQUEUR with Casablanca, Westcoast Peppermint, or Green Dragon.

ORANGE OR BERRY LIQUEUR with Rooibos, Canton Orange, or Peach Paradise.