



Dalgona Milk Tea

09-Nov-2022

Level: Easy

Serves: 1

Prep Time: 5 minutes

Cooking Time: -

2 to 4 Tbsp. black tea simple syrup (recipe follows)

3 to 5 large ice cubes

1 cup whole milk

$\frac{1}{2}$ cup (or more) dalgona chunks (recipe follows)



Place 2 Tbsp. black tea simple syrup in a medium sized glass (optional: chill glass in freezer 15 minutes prior to keep drink very cold). Add ice to the rim of the glass. Pour milk over ice. Stir. Top with dalgona chunks.

Notes:

- Dalgona chunks will slowly melt into the milk tea, making the drink sweeter over time. To dissolve dalgona chunks into the milk tea faster, stir with a straw until all are combined.
- For a sweeter dalgona milk tea, add more black tea simple syrup 1 Tbsp. at a time or add more dalgona chunks to your liking. (I personally add a total of 3 Tbsp. black tea simple syrup to 1 cup whole milk and 4 large ice cubes).



Black Tea Simple Syrup

1 cup white granulated sugar

1 cup water

5 tea bags PG tips® Black Tea (or other black tea to your liking)

In a small saucepan, heat sugar and water over medium heat until sugar dissolves. When sugar mixture comes to a boil, reduce heat to low and add tea bags. Stir for 1 minute. Take saucepan off heat source, and let tea bags sit in sugar syrup for 12 minutes (no more than 12 minutes, otherwise tea becomes bitter). Strain black tea simple syrup, removing and discarding the tea bags. Cool completely. Place in an airtight container and chill in refrigerator. Will keep in refrigerator for 2 weeks.



Notes:

- I personally like PG tips® black tea over other brands like Red Rose®, Lipton®, Bigelow® or Twinings®. I've tried all and PG tips® black tea flavor produces a black tea simple syrup that when added to milk, tastes the most similar to milk tea (in my opinion).



Dalgona Chunks (Korean Style Honeycomb) - recipe originally posted on 11-07-2022

Level: Moderate

Prep Time: 20 minutes

Serves: about 10

Cooking Time: 30 minutes

500 grams white granulated sugar
100 grams water, at room temperature
25 grams baking soda

Recommended Tools/Supplies Needed:

Digital kitchen scale

Candy thermometer

Large balloon wire whisk

Parchment paper



Weigh sugar and water separately. Place both in a large heavy bottomed or stainless steel saucepan. Mix with a silicone spatula until sugar and water are combined. Attach a candy thermometer to the inside of the saucepan. From this point on, do not stir the mixture at all until instructed. Heat mixture on medium high and bring to a boil. Reduce heat and simmer uncovered for about 20 minutes until sugar mixture turns a light yellow/caramel color and reaches 145°C/293°F on the candy thermometer. Remember, do not stir mixture.

While the sugar mixture is heating up, prepare your work area for efficiency as you will need to work quickly once the sugar reaches 145°C/293°F. (The dalgona will harden quickly once you add the baking soda to it.) To prep your area for efficiency: (1) line a large baking pan with parchment paper and place it on the countertop near your stove, (2) weigh the baking soda and place it on the countertop near your stove, (3) place a piece of parchment paper on the countertop near your stove (this is for you to place the candy thermometer on once you remove it from the saucepan, since the thermometer will be sticky), (4) place a large balloon wire whisk and a clean silicone spatula on the countertop near your stove.

Once the sugar mixture reaches 145°C/293°F (do not let it exceed 150°C/302°F), remove candy thermometer and place the thermometer on the piece of parchment paper. You will need to work quickly from this point on. Remove saucepan from heat source and add the baking soda to the sugar mixture. With the balloon wire whisk, stir quickly and evenly until mixture turns a darker caramel color, as seen in the picture above. Immediately pour the dalgona mixture evenly onto the prepared baking pan (do not overlap when pouring), using the clean silicone spatula to scrape the sides of the saucepan. Once in the baking pan, the dalgona should rise, causing the honeycomb effect. Place baking pan on a wire rack to cool completely, about 1 hour. Once hardened, break up the dalgona into chunks using your hands or a wooden spoon. Place dalgona chunks in an airtight container. Will keep for 1 week.