



Thai Iced Coffee

20-Jan-2023

Level: Easy

Serves: 8 or more

Prep Time: 20 minutes

Cool & Chill Time: 5 hours



2 cups Pantai® Norasingh Oliang Powder Mix

8 cups water

1 to 1¼ cups white granulated sugar; adjust sweetness to your liking

Frozen Thai coffee cubes (optional) (see Notes below)

1 (12 fl. oz.) can evaporated milk; chilled (see Notes below)

Tools needed: a reusable traditional 5.5" Thai coffee sock/filter, a pot clip

Place the coffee grinds from the Pantai® Norasingh Oliang Powder Mix into the Thai coffee sock. Set filled coffee sock aside on a plate or in a bowl, on the counter near your stove.



In a large pot, bring the water to a boil. Reduce heat to simmer and add 1 cup sugar (I use 1¼ cups because I like my coffee sweet). With a silicone spatula, stir to dissolve sugar completely. Add the filled Thai coffee sock to the pot, making sure the coffee grinds are steeping with the boiling water but not escaping from the coffee sock. Secure the Thai coffee sock handle with a pot clip to ensure it stays in place. Steep on low heat for 3 minutes. Remove the pot from the heat source. Carefully remove the Thai coffee sock from the pot, and with the silicone spatula press on the outside of the coffee sock against the inside of the pot to drain as much liquid from the coffee sock. Place drained coffee sock back on plate or bowl (Thai coffee does stain so you don't want to place it directly on your counter.) Set pot aside to cool coffee completely. Pour cooled coffee into a pitcher or container and refrigerate to chill, about 3 hours.

To serve individually, place about 3 to 4 frozen Thai coffee cubes (or regular ice cubes) in a glass. Add the chilled Thai coffee until the glass is about $\frac{3}{4}$ full. Slowly pour $\frac{1}{8}$ to $\frac{1}{4}$ cup (or more to your liking) chilled evaporated milk over the coffee. Serve immediately. Stir before drinking.

Notes:

- I make frozen Thai coffee cubes by pouring the prepared Thai coffee into ice cube trays and freezing them. If you use regular ice cubes made with water, the Thai coffee flavor becomes diluted after the ice cubes melt in your glass.
- In my opinion, chilled evaporated milk tastes the best with Thai iced coffee. You could also use whole milk, half and half, or sweetened condensed milk if you prefer.