



Blended Coffee Milk Tea

22-Mar-2023

Level: Easy

Prep Time: 5 minutes

Serves: 2

Cooking Time: -

- 1 cup whole milk
- 4 Tbsp. black tea simple syrup (recipe follows - prepare ahead of time)
- 8 Thai coffee ice cubes (recipe follows - prepare ahead of time)
- 3 regular ice cubes (i.e. frozen water)



(Optional: To keep drinks cold, chill 2 medium-sized beverage glasses in freezer 15 minutes prior to blending.)

Place whole milk, black tea simple syrup, Thai coffee ice cubes, and regular ice cubes in blender. Blend until ice is finely crushed and grinded. Take beverage glasses out of freezer. Pour blended coffee milk tea into the chilled glasses, evenly dividing the slush between the two glasses. Serve immediately with a straw.

Notes:

- If a stronger Thai coffee flavor is preferred, add more Thai coffee ice cubes to the blender. For a stronger milk tea flavor, add more black tea simple syrup 1 Tbsp. at a time.
- I've tried using Kona coffee and also a regular medium roast coffee to make coffee milk tea, but it does not taste like the coffee milk tea served at boba drink shops. You must use Thai coffee.



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.



Thai Coffee Ice Cubes



2 cups Pantai® Norasingh Oliang Powder Mix

8 cups water

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

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 stains so you don't want to place it directly on your counter.) Set pot aside to cool the Thai coffee completely. Pour cooled Thai coffee into ice cube trays and freeze overnight.