

Classic Milk Tea for Four

This classic milk tea recipe is perfect for a cozy gathering or a relaxing afternoon break. Brewed to perfection, it's creamy, flavorful, and sure to delight your taste buds!


15 min

Total time

easy

Difficulty

100

kcal / serving

Ingredients

- 2 cups water
- 4 teaspoons loose black tea or 4 tea bags
- 1 cup milk (whole, almond, or any preferred type)
- 4 teaspoons sugar (or to taste)
- Optional: spices like cardamom or cinnamon

Steps

- 1 Boil the water in a saucepan over medium heat.
- 2 Once boiling, add the loose tea or tea bags and let it steep for about 5 minutes.
- 3 In another saucepan, heat the milk until warm but not boiling.
- 4 After steeping, strain the tea into a teapot or directly into cups.
- 5 Add the warm milk to the brewed tea and stir in the sugar until dissolved.
- 6 If desired, add spices for extra flavor.
- 7 Serve hot and enjoy your delightful milk tea!