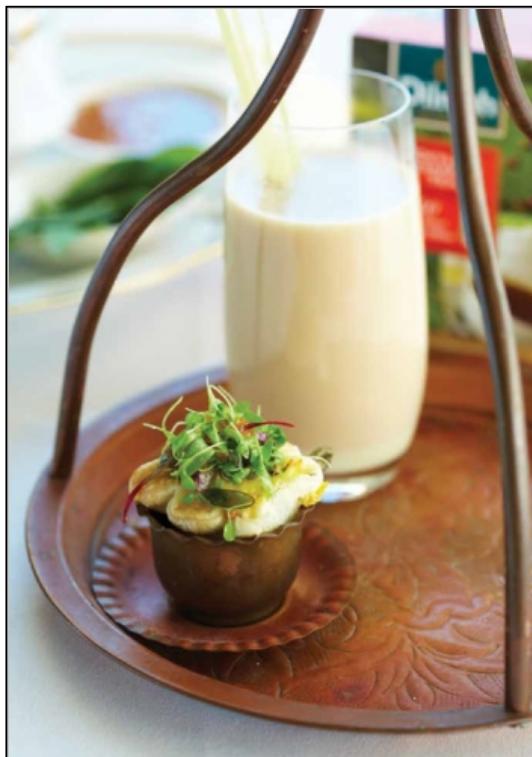


Dilmah Gourmet Selection Ceylon Supreme Chai Milk Tea

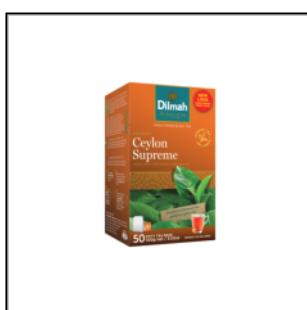


0 made it | 0 reviews



- Sub Category Name
Drink
Chai
- Recipe Source Name
Real High Tea Australia Volume 2
- Glass Type
highball glass

Used Teas



Gourmet Ceylon
Supreme

Ingredients

Dilmah Gourmet Selection Ceylon Supreme Chai Milk Tea

- 1 teaspoon Dilmah Supreme Ceylon tea



- 150ml boiling water
- 30ml condensed milk
- 15ml full cream milk
- Knob of ginger
- Cardamom pod
- 20g grated coconut
- Stick of lemongrass

Methods and Directions

Dilmah Gourmet Selection Ceylon Supreme Chai Milk Tea

- Brew tea for 3 minutes in a teapot with ginger and cardamom.
- Place condensed milk and full cream milk in glass.
- Pour tea mix over milk and stir until mixed.
- Garnish with grated coconut and lemongrass.