

## DONG LAI CHA



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Representing a blend of cultures, this concoction is an amalgamation of Yata Watte Tea, fresh milk, coconut and a spice infused syrup.

- Sub Category Name  
Drink  
Mocktails/Iced Tea
- Recipe Source Name  
Dilmah Real High Tea Global Challenge 2015  
Real High Tea
- Activities Name  
Real High Tea

### Used Teas



Yata Watte

### Ingredients



## **DONG LAI CHA**

- 150ml Yata Watte Tea
- 20ml Fresh Milk
- 15ml Coconut Milk
- 35ml Spices Syrup

\* Brew 30g Cinnamon, 9g Cloves, 6g Nutmeg, 35g Fresh Ginger, 3g whole Black Peppercorns and 1 Slice of Orange in 1500ml Spring Water for 45 - 50 minutes. Strain and cool.

## **Methods and Directions**

### **DONG LAI CHA**

- Add fresh milk, coconut milk and spice syrup into the brewed Yata Watte and transfer into an ice-filled shaker. Shake well.
- Pour the mixture into a chilled mug and serve immediately.

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