



This recipe was crafted by women and girls in the Thailand baking school who have learned cooking as a trade so they can escape the red-light district and provide for their families. Learn more at worldhelp.net/freedom.

INGREDIENTS

Ingredients

5 Tbsp Thai Tea Leaves
2 ½ cups Boiling Water
1 Tbsp Sugar
¼ cup Sweetened Condensed Milk
Half & Half (to taste)

Additional Tools Needed

Tea filter bag or cheesecloth
2 heat-resistant containers, such as stainless steel milk frothing pitchers, for foam

Thai Tea (Makes Two Servings)

1. Place tea leaves into the tea filter bag and place it over one heat-resistant container. Then, pour boiling water over the bag until the tea leaves are covered.
2. Stir tea leaves inside the filter to mix well with the water. Steep for 15 minutes.
3. Strain tea leaves and remove the filter. Add sweetened condensed milk and sugar. Stir.
4. Pour the mixture back and forth between the two containers 10 times to make a creamy texture. Set aside to cool.
5. Fill a glass with ice. Then, fill $\frac{3}{4}$ of the glass with the Thai tea mixture.
6. Fill the remainder of the glass with half & half to taste and serve immediately.