TAYLOR & COLLEDGE

# Pink Tea



Preparation: 30 mins
Portions: 4-4 Portions

## Ingredients

### Ingredients

**500 ml** Water
**15 g** Powdered Green Tea
**0.25 tbsp** Baking Soda
**250 ml** Cold Water icecold
**500 ml** Milk
**50 g** Caster Sugar
**1 pinch** Ground Cardamon
**1 tsp** Taylor & Colledge Vanilla Bean Extract
**15 g** Ground Pistachios crushed
**15 g** Almonds chopped

## Preparation

1. Start by boiling water in a pot until it reaches a rolling boil. Add the green tea leaves, baking soda and the ground cardamom to the water. Let it simmer for a few minutes until the tea takes on a deep color with a fragrant aroma.
2. Now add 1/2 cup of ice-cold water – this creates a temperature contrast that helps activate the pink color. Let it simmer for another 5 minutes.
3. Add milk and sugar to the pot. Stir the mixture well until the sugar dissolves completely and the tea turns a pale pink shade. Keep the heat low and let it simmer for another 10 minutes.
4. Once the tea has reached the desired pink color, stir in Taylor & Colledge Vanilla Bean Extract. Mix thoroughly to ensure the vanilla flavor is evenly distributed. Remove the pot from heat and strain the tea into cups.
5. Serve the pink tea hot, garnished with crushed pistachios and almonds if desired. Enjoy the warm, rich blend of spices and vanilla in every sip.