

INGREDIENTS

Black Tea Leaves : 2 - 2.5 tablespoon
Condensed Milk : 6 - 7 tablespoon
Evaporated Milk : 1 cup
Water : 3 cups

Time Required : 20 minutes
Level of difficulty : Easy
4 servings

METHOD OF PREPARATIONS

1. In a saucepan, boil the water, evaporated milk and black tea leaves (such as Ceylon or Pu'er leaves) over the stoves on low heat. Once it is boiled, turn off the heat and let it sit for 10 minutes.
2. Use a sieve to strain the black tea. Discard the tea leaves.
3. Add in condensed milk and stir well.
4. Prepare two (preferably stainless steel) cups. Pour the milk tea back and forth from one cup into another repeatedly while moving your hands away from each other until the tea becomes frothy. It usually takes about 2 - 3 minutes.