LIGHT & SWEET

Earl Grey Latte with Vanilla

PREP	COOK	SERVES
5 min	5 min	1 large cup

Vegetarian

Strong Earl Grey topped with steamed, vanilla-sweetened milk foam. Soft, citrusy and cosy.

Ingredients

- 1 Earl Grey tea bag
- 150 ml boiling water
- 150 ml milk
- 1 tsp vanilla syrup, or 1 tsp sugar and a drop of vanilla extract
- A pinch of dried lavender (optional)

Method

1. Steep the tea bag in the boiling water for 5 minutes, so it is nice and strong.
2. Meanwhile, heat the milk with the vanilla until steaming but not boiling.
3. Froth the milk with a whisk or a milk frother until it doubles in volume.
4. Remove the tea bag and pour the tea into a large cup.
5. Top with the frothy milk and sprinkle with lavender if using.

Cook's tip

Make the tea stronger than you normally would. It has to stand up to all the milk.