



THAI TEA

We need to make Thai tea! All the time! As far as the creamy layer goes, many people use different ingredients such as half and half, whole milk, coconut milk, sweetened condensed milk and even low-fat milk. Choose your creamy poison.

Ingredients

- 4 cups water
- 4 black tea bags
- 3/4 cup granulated sugar
- 1 green cardamom pod, smashed
- 2 whole cloves
- 1 cup milk
- 1 tablespoon condensed milk

Method

Bring water to boil and add tea bags, sugar, cardamom pod and cloves. Stir until all the sugar dissolves. Gently boil tea for about three minutes. Remove from heat.

Allow tea to steep for at least 30 minutes and allow it to cool. The more concentrated the tea flavour, the better the Thai tea tastes. I prefer to allow the tea bags to seep for about 2 hours for maximum flavour. During this time, the Thai tea can cool.

Remove the tea bags and spoon out the cardamom pod and cloves. If tea is still warm, refrigerate so it can be chilled.

You can make this ahead of time and have the organic Thai tea chilling in the fridge.

Fill glasses with ice and pour in organic Thai tea leaving enough room to fill in your milk and con-

densed milk. For an 8 oz. glass we like to add about 2-3 tablespoons of milk for a creamier flavour.

CHI CHI

The Chi Chi mocktail is a heavenly concoction on a hot summer day. Garnish Chi Chi with fresh fruit and paper umbrellas.

Ingredients

- 2 ounces pineapple juice
- 1 ounce coconut milk
- 1 ounce soy milk
- 1/2 ounce coconut extract
- 1/2 teaspoon honey
- Crushed ice

Method

In a blender, add crushed ice, pineapple juice, soy milk, coconut extract and coconut cream. Blend mixture until smooth and creamy. Pour into a stemmed glass and garnish with pineapple slices and paper umbrellas.

FRUIT MIX CHILLER

Who can resist a gorgeous, fruit-filled pitcher of icy juice on a hot summer day? Fill your glass with this wonderful drink.

Makes large pitcher or punch bowl

Ingredients

- 1/4 cup sugar
- 1 cup orange juice
- 1/2 fresh lemon, sliced
- 1/2 fresh orange, sliced
- 1 small apple or peach, cut into wedges
- 4 cups club soda or seltzer water
- 4 cups grape juice

Method

In large pitcher, combine orange juice, sugar and grape juice. Add cut fruit and stir until sugar is dissolved. Refrigerate until cool and add seltzer water or club soda just before serving.

Photo: Sazzad Ibne Sayed

Coolers prepared by Westin, Dhaka

