

London Fog Latte (Hot or Iced)



Sweet, floral, and refreshing, this iced London fog is a delicious drink to start your day off with or as a mid-day pick me up! Made with only a handful of ingredients and full of rich comforting flavor, you can make this tea latte at home in a few simple steps.

Ingredients

1 cup boiling-hot water
2 Earl Grey tea bags
1/2 teaspoon culinary grade dried lavender
1 teaspoon of honey or sweetener of choice
1/4 teaspoon Deluxe pure vanilla extract
1/2 cup hot or chilled plain milk (or milk of choice)
ice (for Iced London Fog)

Preparation:

HOT LATTE:

Brew the tea. Combine the water, tea bags and lavender in a heat-safe measuring cup and stir briefly to combine. Steep the tea for 3 minutes.

Froth the milk. While the tea is steeping, use a milk frother (or see alternate methods below) to froth the hot milk.

Strain. Add the sweetener and vanilla extract to your serving mug. Strain the hot tea into the mug, discarding the leftover tea bags and lavender. Stir the tea until the sweetener is dissolved.

Add milk. Add the frothed milk to the tea and stir briefly to combine.

Serve. Serve warm, garnished with extra dried lavender buds if desired, and enjoy!

ICED LATTE:

Brew the tea. Combine the water, tea bags and lavender in a heat-safe measuring cup and stir briefly to combine. Steep the tea for 3 minutes.

Strain and chill. Use a fine mesh strainer to strain out and discard the lavender and tea bags. Add the sweetener and vanilla and stir until dissolved. Transfer the tea to the freezer and chill for 10 minutes.

Add milk. Fill a large glass full of ice. Add the tea, followed by the chilled milk, and briefly stir to combine.

Serve. Serve immediately, garnished with extra dried lavender buds if desired, and enjoy!

Don't have a frother - simply add the milk to a mason jar and shake the jar vigorously until the milk is frothy or warm milk in a French press by making short, quick plunges.