



HOJICHA *latte*

Ingredients (for 2 glasses)

- 150 g liquid whipped cream
- 20 g sugar (optional)
- 2 x 15 g "It's Magic" Tea (No. 21128)
- 6-8 ice cubes
- 300 ml milk

Preparation

1. Put the whipped cream and sugar in a saucepan and slowly heat while allowing the sugar to fully dissolve.
2. Add 15 g of tea to the hot cream and let it steep for 10 minutes. Then, place the tea-infused cream in the refrigerator and let it cool for at least 30 minutes. Strain the cream through a kitchen sieve into a bowl, pressing the tea well to extract all the liquid.
3. Simmer 15 g of tea in 300 ml of milk for 10 minutes, then let it cool in the refrigerator. Strain the milk through a sieve into glasses filled with ice cubes.
4. Whip the cooled tea-infused cream with a mixer until it forms a creamy texture and use it as a topping for the glasses.