

SAFFRON & CARAMEL

Ingredients (for 2 glasses)

- 150 g heavy cream, liquid
- 20 g rock sugar (Kluntje)
- 15 g Saffron & Caramel tea (Art. No. 8050)
- 6-8 ice cubes
- 300 ml milk

Preparation

1. Place the heavy cream and rock sugar in a pot and heat slowly, allowing the sugar to completely dissolve.
2. Add the tea to the hot cream and let it steep for 10 minutes. Strain the tea-cream mixture through a kitchen sieve into a bowl, pressing the tea well.
3. Let it cool in the refrigerator for at least 30 minutes.
4. Whip the cooled tea-cream mixture with a mixer until creamy.
5. Add ice cubes to a glass, pour in the milk, and top with the cream.

