

DONG LAI CHA



0 made it | 0 reviews



Jason Chan Yee Chiu



Ho Wing Hong

Representing a blend of cultures, this concoction is an amalgamation of Yata Watte Tea, fresh milk, coconut and a spice infused syrup.

- Sub Category Name
Drink
Mocktails/Iced Tea
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015
- Activities Name
Real High Tea

Used Teas



Yata Watte

Ingredients



DONG LAI CHA

- 150ml Yata Watta Tea
- 20ml Fresh Milk
- 15ml Coconut Milk
- 35ml Spices Syrup

* Brew 30g Cinnamon, 9g Cloves, 6g Nutmeg, 35g Fresh Ginger, 3g whole Black Peppercorns and 1 Slice of Orange in 1500ml Spring Water for 45 - 50 minutes. Strain and cool.

Methods and Directions

DONG LAI CHA

- Add fresh milk, coconut milk and spice syrup into the brewed Yata Watta and transfer into an ice-filled shaker. Shake well.
- Pour the mixture into a chilled mug and serve immediately.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 22/02/2025