

Chocola-TEA

4 TB Chocolate Truffle tea

1 cup Boiling water

½ cup Sugar

3 cups Cold water

4 cups milk

In a large, heatproof, half gallon pitcher, or tea pot. Place the tea in pitcher and pour boiling water over; steep 10 minutes.

Add sugar and stir to dissolve.

Add 3 cups cold water and stir.

Pour into 1 quart (4 cups) cold milk and stir.

Refrigerate until ready to serve.

*Tip: refrigerate the tea concentrate and “froth” the milk in a milk frother or immersion blender and pour