Teh Alia (Ginger Milk Tea, from Singapore)

Adapted from *Saveur,* April 2007, p. 65

Ingredients

1 piece fresh ginger, 5" long, to make 3- 3½ Tbs ginger juice [recipe called for 7", 4-5 Tbs]
1/4 C sugar [recipe called for 1/2 C]
3 1/2 C black tea, strongly brewed and strained tea, such as Assam (see directions below)
1/2 C milk
1/4 C sweetened condensed milk

Method

1) Peel and finely grate the ginger. Put ginger and all its juice onto several layers of cheesecloth; bring up edges to form a purse. Squeeze purse over a bowl, extracting as much ginger juice as possible. Use only 3- 3½ tbs juice.

2) Begin making the tea as follows:
Put 4 C water and 3 Tbs loose Indian Tea (CTC Assam*) together in a pan.
Bring to soft boil and cook for 4 mins.
Strain through fine strainer.
Then return to the pot and keep warm on low burner until ready to receive the ginger and milk.

3) While tea is cooking, put ginger juice and sugar into a small pot and heat over medium heat just until sugar dissolves to make a syrup; let cool.

4) In a pitcher, mix ginger syrup w/ tea, then add milk and sweetened condensed milk. Stir well.

To create a nice, frothy head, pour the tea back and forth several times between two cups before serving. This is called making "pulled" tea.

Serve hot or over ice.

Serves 4-6

NOTE: To avoid the problem of the drink losing it's heat, instead of mixing everything in a pitcher, return the strained tea to the pot on the stove, turn the heat on low, add the ginger syrup and both milks to the pot, bring some warmth to the entire mixture, and then "pull" the tea.

*from Harney & Sons Teas:
https://www.harney.com/products/ctc-assam
"CTC means the tea has been processed in a "cut, tear, and curl" machine. Tea leaves are shoved in the top, totally destroyed, and then reformed into pellets. These pellets turn brown (oxidize) very quickly. This makes for a super-brisk tea. In Assam, most tea is made like this because it is easy to make and there is much demand for this style."