



Sea Salt Cream

Iced Tea



1 servings



10 minutes

INGREDIENTS

Tea Base

- 1 cup black or green tea, brewed and cooled
- 1–2 tablespoons sugar syrup
- Ice cubes, enough to fill the glass

Sea Salt Cream Topping

- $\frac{1}{4}$ cup heavy cream
- 2 tablespoons milk
- 1 teaspoon sugar
- 1–2 pinches sea salt

DIRECTIONS

Step 1: Brew the Tea

1. Prepare black or green tea and allow it to cool slightly.
2. Add sugar syrup to the warm tea and stir.
3. Set aside while preparing the cream.

Step 2: Make the Sea Salt Cream

4. In a bowl, combine heavy cream, milk, sugar, and sea salt.
5. Whisk continuously until the mixture thickens slightly.
6. The texture should be creamy—not whipped.
7. Taste and adjust salt if needed.

Step 3: Assemble the Drink

8. Fill a tall glass with ice cubes.
9. Pour the sweetened tea over the ice.
10. Gently spoon the sea-salt cream on top.
11. Serve without stirring for a layered taste experience.

Pro Tips

- Chill the cream before whisking—it thickens faster.
- Add a small pinch of sea salt at a time; too much can overpower the drink.
- Try green tea for a lighter taste and black tea for a richer base.
- Drizzle honey on top for extra flavor.