HOW TO MAKE CAFÉ FAVORITES WITH A THAIWALA TWIST





THAI ICED TEA



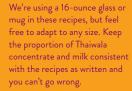
1 Fill a 16 oz glass with ice cubes



2 Add 4 oz Thaiwala Thai



or creamiest milk alternative





THAI ICED BREVÉ



1 Fill a 16 oz glass with ice cubes



tea concentrate



3 Add 3 oz half and half or creamiest milk alternative.



THAI BOBA/ **BUBBLE TEA**



1 Add ½ cup of cooked tapioca pearls (follow directions on package) to a 16 oz glass







creamiest milk alternative



BLENDED THAITEA



1 Add 4 oz Thaiwala Thai tea



2 Add 4 oz cream, half and half, or creamiest milk alternative



3 Add 1/4 cup of your favorite powdered base



4 Add ice and blend

for a great Thaiwala and tag Thaiwala, @Thaiwala_



HOT THAI TEA LATTÉ



1 Steam 5 oz Thaiwala Thai tea concentrate to 150°F



2 Pour steamed Thaiwala into a 16 oz mug



3 Steam 5 oz whole milk alternative



4 Add steamed milk to Thaiwala creating latté art



FLAVORED* **THAITEA**



concentrate to 150°F



Pour into a 16 oz mug





4 Steam 4 oz whole milk or creamiest milk alternative



5 Add steamed Thaiwala

*Substitute syrup of customer's choice, vanilla, chocolate, pumpkin, gingerbread, etc., to a Thai tea latté or Thai iced tea.



DIRTY **THAIWALA**



tea concentrate



Pour into a 16 oz mug



3 Steam 4 oz whole milk or creamiest milk alternative



4 Add steamed milk to steamed



5 Add an espresso shot or 2



MOCHA

1 Add 1 oz dark cocoa, dark chocolate syrup or dark chocolate buttons to the steamer pitcher



2 Add 4 oz Thaiwala Thai tea concentrate and steam to 150°F



3 Pour tea and into a 16 oz mug



4 Steam 4 oz whole milk or creamiest milk alternative. Add to steamed Thaiwala and chocolate mix



5 Add whipped cream