

# HOW TO MAKE CAFÉ FAVORITES WITH A THAIWALA TWIST

**thaiwala.**  
OBSESSIVELY AUTHENTIC  
CRAZY GOOD ALL NATURAL THAI TEA

We're using a 16-ounce glass or mug in these recipes, but feel free to adapt to any size. Keep the proportion of Thaiwala concentrate and milk consistent with the recipes as written and you can't go wrong.

## THAI ICED TEA



1 Fill a 16 oz glass with ice cubes

2 Add 4 oz Thaiwala Thai tea concentrate

3 Add 4 oz whole milk or creamiest milk alternative.

## THAI ICED BREVÉ



1 Fill a 16 oz glass with ice cubes

2 Add 5 oz Thaiwala Thai tea concentrate

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

## THAI BOBA/ BUBBLE TEA



1 Add 1/2 cup of cooked tapioca pearls (follow directions on package) to a 16 oz glass

2 Fill a 16 oz glass with ice cubes

3 Add 4 oz Thaiwala Thai tea concentrate

4 Add 4 oz half and half or creamiest milk alternative

## BLENDED THAI TEA



1 Add 4 oz Thaiwala Thai tea concentrate to blender

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

Have an idea for a great Thaiwala drink? We'd love to see it! Share on social media 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 or creamiest milk alternative

4 Add steamed milk to Thaiwala creating latté art

## FLAVORED\* THAI TEA



1 Steam 4 oz Thaiwala Thai tea concentrate to 150°F

2 Pour into a 16 oz mug

3 Add 2 pumps of syrup

4 Steam 4 oz whole milk or creamiest milk alternative

5 Add steamed milk to Thaiwala

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

## DIRTY THAIWALA



1 Steam 4 oz Thaiwala Thai tea concentrate

2 Pour into a 16 oz mug

3 Steam 4 oz whole milk or creamiest milk alternative

4 Add steamed milk to steamed Thaiwala

5 Add an espresso shot or 2

## THAI TEA 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 chocolate mix 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 and chocolate flakes