

Chocolate Strawberry Rose Iced Latte

Prep Time: 20 minutes

Cook Time: 10 minutes

1 C brewed Chocolate Strawberry Rose tea, cooled
1/2 C milk (or your preferred milk alternative)
2 T homemade chocolate syrup (recipe below)

1 T homemade strawberry syrup (recipe below)
Ice cubes
Fresh strawberries and rose petals for garnish (optional)

Homemade Chocolate Syrup:

1/2 C cocoa powder
1 C sugar
1 C water

1/4 t vanilla extract
Pinch of salt

Prepare the chocolate syrup: In a small saucepan, whisk together the cocoa powder, sugar, and water. Bring to a boil over medium heat, stirring constantly. Reduce the heat and let it simmer for 5 minutes, continuing to stir. Remove from heat and stir in the vanilla extract and salt. Let it cool before using.

Homemade Strawberry Syrup:

1 C fresh strawberries, hulled and chopped
1/2 C sugar

1/2 C water
1 t lemon juice

Prepare the strawberry syrup: In a small saucepan, combine the strawberries, sugar, and water. Bring to a boil over medium heat, stirring occasionally. Reduce the heat and let it simmer for 10 minutes, until the strawberries are soft and the mixture has thickened. Remove from heat and stir in the lemon juice. Strain the syrup through a fine mesh sieve to remove the solids. Let it cool before using.

Prepare the tea: Brew the Chocolate Strawberry Rose tea and let it cool to room temperature.

Mix the latte: In a glass, combine the cooled tea, milk, homemade chocolate syrup, and homemade strawberry syrup. Stir well to combine.

Add ice: Fill the glass with ice cubes.

Garnish and serve: Garnish with fresh strawberries and rose petals if desired. Enjoy this luxurious iced latte on a warm day.