

Malaysian and Cambodian

Fusion Menu

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Tropical Papaya Salad

with Lemongrass Dressing

A refreshing salad combining the vibrant flavors of Malaysia and Cambodia, featuring fresh papaya, herbs, and a tangy lemongrass dressing.

PREP TIME: 20 minutes

COOK TIME: 0 minutes

4 C shredded green papaya
1 lg carrot, julienned
1/2 C cherry tomatoes, halved
1/4 C fresh mint leaves
1/4 C fresh cilantro leaves
1/4 C roasted peanuts, crushed

1 T Lemongrass tea
2 T fish sauce
2 T lime juice
1 T palm sugar
1 clove garlic, minced
1 sm red chili, thinly sliced

PREPARE THE DRESSING: Brew the Lemongrass tea in 1/4 C hot water and let it steep for 5 minutes. Mix the brewed tea with fish sauce, lime juice, palm sugar, and minced garlic.

ASSEMBLE THE SALAD: In a large bowl, combine shredded green papaya, julienned carrot, cherry tomatoes, mint leaves, and cilantro leaves. Toss with the lemongrass dressing.

GARNISH AND SERVE: Top with crushed roasted peanuts and sliced red chili before serving.

Spicy Shrimp Satay

with Peanut Sauce

Grilled shrimp skewers marinated in a spicy blend of Malaysian and Cambodian spices, served with a rich and creamy peanut sauce.

PREP TIME: 15 minutes

1 lb shrimp, peeled and deveined
2 T Tri-Pepper Chai tea
2 T coconut milk
1 T fish sauce
1 T soy sauce
1 T lime juice
1 T palm sugar
2 cloves garlic, minced
1 t ground turmeric

COOK TIME: 10 minutes

1 t ground coriander
1/2 t ground cumin
1/2 t chili powder
1/2 C peanut butter
1/4 C coconut milk
2 T soy sauce
1 T lime juice
1 T palm sugar
1 clove garlic, minced

PREPARE THE MARINADE: Brew the Tri-Pepper Chai tea in 1/4 C hot water and let it steep for 5 minutes. Mix the brewed tea with coconut milk, fish sauce, soy sauce, lime juice, palm sugar, minced garlic, ground turmeric, ground coriander, ground cumin, and chili powder.

MARINATE THE SHRIMP: Place shrimp in a shallow dish and pour the marinade over them. Let it marinate for at least 15 minutes.

GRILL THE SHRIMP: Thread the shrimp onto skewers and grill over medium heat for 2-3 minutes per side or until cooked through.

PREPARE THE PEANUT SAUCE: In a small saucepan, combine peanut butter, coconut milk, soy sauce, lime juice, palm sugar, and minced garlic. Cook over low heat, stirring constantly, until smooth and heated through.

SERVE: Serve the grilled shrimp satay with the peanut sauce on the side.

Fish Amok Bites

Miniature versions of the traditional Cambodian fish amok, these bites are steamed in banana leaves and bursting with aromatic flavors.

PREP TIME: 20 minutes

COOK TIME: 20 minutes

1 lb white fish fillets, cubed
1 C coconut milk
2 T Thai Chai tea
2 T fish sauce
1 T palm sugar
1 T red curry paste

2 lg eggs, beaten
1 sm onion, finely chopped
1 clove garlic, minced
1/2 t ground turmeric
1/2 t ground cumin
Banana leaves, cut into small squares

PREPARE THE TEA: Brew the Thai Chai tea in 1/4 C hot water and let it steep for 5 minutes.

MAKE THE AMOK MIXTURE: In a large bowl, combine coconut milk, brewed tea, fish sauce, palm sugar, red curry paste, beaten eggs, chopped onion, minced garlic, ground turmeric, and ground cumin. Add the cubed fish and mix well.

ASSEMBLE AND STEAM: Place a spoonful of the fish mixture onto each banana leaf square and fold to form a small packet. Steam the packets for 20 minutes or until the fish is cooked through.

SERVE: Serve the fish amok bites hot, garnished with fresh herbs if desired.

Chicken Satay Spring Rolls

A fusion of Malaysian satay and Cambodian spring rolls, these fresh rolls are filled with marinated chicken, herbs, and vegetables, served with a tangy dipping sauce.

PREP TIME: 25 minutes

COOK TIME: 10 minutes

1 lb chicken breast, thinly sliced
2 T Tri-Pepper Chai Tea
2 T coconut milk
1 T fish sauce
1 T soy sauce
1 T lime juice
1 T palm sugar
2 cloves garlic, minced
1 † ground turmeric
1 † ground coriander
1/2 † ground cumin
Rice paper wrappers

1 C shredded lettuce
1/2 C julienned carrots
1/2 C julienned cucumber
1/4 C fresh mint leaves
1/4 C fresh cilantro leaves
1/4 C fresh basil leaves
1/4 C crushed peanuts
1/4 C hoisin sauce
2 T peanut butter
1 T lime juice
1 T soy sauce
1 clove garlic, minced

PREPARE THE MARINADE: Brew the Tri-Pepper Chai tea in 1/4 C hot water and let it steep for 5 minutes. Mix the brewed tea with coconut milk, fish sauce, soy sauce, lime juice, palm sugar, minced garlic, ground turmeric, ground coriander, and ground cumin.

MARINATE THE CHICKEN: Place chicken slices in a shallow dish and pour the marinade over them. Let it marinate for at least 15 minutes.

COOK THE CHICKEN: Grill or sauté the marinated chicken until fully cooked.

ASSEMBLE THE SPRING ROLLS: Dip rice paper wrappers in warm water to soften. Place a small amount of shredded lettuce, julienned carrots, julienned cucumber, fresh mint, cilantro, basil, and cooked chicken in the center of each wrapper. Roll tightly and seal.

PREPARE THE DIPPING SAUCE: In a small bowl, mix hoisin sauce, peanut butter, lime juice, soy sauce, and minced garlic until smooth.

SERVE: Serve the spring rolls with the dipping sauce on the side.

Lemongrass Coconut Soup

with Tofu

A fragrant and creamy vegan soup featuring lemongrass, coconut milk, and tofu, bringing together the best of Malaysian and Cambodian flavors.

PREP TIME: 15 minutes

COOK TIME: 25 minutes

1 T Lemongrass tea
2 T coconut oil
1 med onion, chopped
2 cloves garlic, minced
1 T ginger, minced
2 stalks lemongrass, bruised and chopped
1 med carrot, sliced
1 red bell pepper, sliced

1 C mushrooms, sliced
4 C vegetable broth
1 can coconut milk
1 block firm tofu, cubed
2 T soy sauce
1 T lime juice
Fresh cilantro, chopped (for garnish)
Salt and pepper to taste

PREPARE THE TEA: Brew the Lemongrass tea in 1/2 C hot water and let it steep for 5 minutes.

COOK THE SOUP: In a large pot, heat coconut oil over medium heat. Add chopped onion, garlic, ginger, and lemongrass, and sauté until fragrant. Add carrot, red bell pepper, and mushrooms, and cook for another 5 minutes. Pour in vegetable broth, brewed tea, and coconut milk. Bring to a boil, then reduce heat and simmer for 15 minutes.

ADD TOFU AND SEASON: Stir in cubed tofu, soy sauce, lime juice, salt, and pepper. Simmer for another 5 minutes.

SERVE: Garnish with fresh cilantro before serving.

Pumpkin Soup

with Kaffir Lime

A rich and velvety pumpkin soup infused with the aromatic flavors of kaffir lime leaves, perfect for a comforting starter.

PREP TIME: 10 minutes

COOK TIME: 30 minutes

1 T Thai Chai tea
2 T coconut oil
1 med onion, chopped
2 cloves garlic, minced
1 T ginger, minced
4 C pumpkin puree
4 C vegetable broth

1 can coconut milk
4 kaffir lime leaves
1 T soy sauce
1 T lime juice
Fresh cilantro, chopped (for garnish)
Salt and pepper to taste

PREPARE THE TEA: Brew the Thai Chai tea in 1/2 C hot water and let it steep for 5 minutes.

COOK THE SOUP: In a large pot, heat coconut oil over medium heat. Add chopped onion, garlic, and ginger, and sauté until fragrant. Add pumpkin puree, vegetable broth, brewed tea, coconut milk, and kaffir lime leaves. Bring to a boil, then reduce heat and simmer for 20 minutes.

SEASON AND BLEND: Remove kaffir lime leaves. Stir in soy sauce, lime juice, salt, and pepper. Blend the soup until smooth.

SERVE: Garnish with fresh cilantro before serving.

Vegan Mee Kola

with Pickled Vegetables

A savory Cambodian noodle dish full of fresh herbs and pickled vegetables, enhanced with the flavors of Malaysian spices.

PREP TIME: 15 minutes

COOK TIME: 10 minutes

2 cucumbers, quartered and cut into 1.5-inch pieces
1/2 lg carrot, julienned
1/2 med shallot, julienned
1 C water
1/3 C sugar
1/2 C white vinegar
1 t salt
1 T Tri-Pepper Chai tea
4 T dried shrimp (optional for vegan)
120 g rice vermicelli

1 T vegetable oil
1 clove garlic, chopped
1 T dark soy sauce
1/3 C nuoc mam (Cambodian sweet and sour sauce)
Boiled egg, sliced (optional for vegan)
Mint leaves, chopped
Cilantro leaves, chopped
Roasted peanuts, crushed
Chili, sliced

PREPARE THE PICKLES: Mix water, sugar, vinegar, and salt in a pot. Bring to a boil. Pour the hot liquid over cucumbers, carrot, and shallot in a jar. Set aside for at least 2 hours.

PREPARE THE TEA: Brew the Tri-Pepper Chai tea in 1/4 C hot water and let it steep for 5 minutes.

COOK THE NOODLES: Soak dried shrimp (if using) in hot water for 10 minutes. Boil rice vermicelli according to package instructions. Drain and rinse with cold water.

PREPARE THE SAUCE: In a pan, heat vegetable oil over medium heat. Add garlic and fry until fragrant. Add soaked shrimp (if using), dark soy sauce, and nuoc mam. Mix well.

ASSEMBLE THE DISH: Toss noodles with the sauce. Serve with pickled vegetables, boiled egg (if using), mint, cilantro, peanuts, and chili.

Tamarind Glazed Fish

with Mango Salsa

A delightful pescatarian entree featuring fish fillets glazed with a tangy tamarind sauce, served with a refreshing mango salsa.

PREP TIME: 15 minutes

COOK TIME: 20 minutes

4 fish fillets (such as snapper or tilapia)
1 T Mango tea
1/4 C tamarind paste
2 T soy sauce
2 T honey
1 T fish sauce
1 T lime juice

1 mango, diced
1/2 red bell pepper, diced
1/4 red onion, finely chopped
1/4 C fresh cilantro, chopped
1 sm red chili, finely chopped
Salt and pepper to taste

PREPARE THE TEA: Brew the Adagio Mango Tea in 1/4 C hot water and let it steep for 5 minutes.

MAKE THE GLAZE: In a small bowl, mix brewed tea, tamarind paste, soy sauce, honey, fish sauce, and lime juice.

COOK THE FISH: Preheat the oven to 375°F. Place fish fillets on a baking sheet and brush with the tamarind glaze. Bake for 15-20 minutes or until the fish is cooked through.

PREPARE THE SALSA: In a bowl, combine diced mango, red bell pepper, red onion, cilantro, and red chili. Season with salt and pepper.

SERVE: Serve the glazed fish with mango salsa on the side.

Tamarind Beef Rendang

with Kaffir Lime

A rich and aromatic beef rendang infused with the tangy flavors of tamarind and the fragrant notes of kaffir lime leaves, blending Malaysian and Cambodian influences.

PREP TIME: 20 minutes

COOK TIME: 2 hours

2 lbs beef chuck, cut into cubes
2 T Thai Chai tea
1 C coconut milk
1/2 C tamarind paste
1/4 C palm sugar
2 T fish sauce
2 T soy sauce
4 kaffir lime leaves, torn
2 stalks lemongrass, bruised

1 lg onion, chopped
4 cloves garlic, minced
1 T ginger, minced
1 T ground turmeric
1 T ground coriander
1 † ground cumin
1 † chili powder
2 T vegetable oil
Salt and pepper to taste

PREPARE THE TEA: Brew the Thai Chai tea in 1/2 C hot water and let it steep for 5 minutes.

MARINATE THE BEEF: In a large bowl, mix brewed tea, coconut milk, tamarind paste, palm sugar, fish sauce, soy sauce, kaffir lime leaves, and lemongrass. Add beef cubes and marinate for at least 30 minutes.

COOK THE RENDANG: In a large pot, heat vegetable oil over medium heat. Add chopped onion, garlic, and ginger, and sauté until fragrant. Add ground turmeric, ground coriander, ground cumin, and chili powder, and cook for another minute. Add marinated beef and its marinade. Bring to a boil, then reduce heat and simmer for 2 hours or until the beef is tender and the sauce is thickened.

SERVE: Serve the beef rendang with steamed rice and garnish with additional kaffir lime leaves if desired.

Lemongrass Chicken

with Coconut Rice

Tender chicken marinated in a fragrant lemongrass and coconut milk blend, grilled to perfection and served with aromatic coconut rice.

PREP TIME: 15 minutes

COOK TIME: 30 minutes

4 chicken thighs, bone-in and skin-on
2 T Lemongrass tea
1 C coconut milk
2 T fish sauce
2 T soy sauce
1 T palm sugar
2 stalks lemongrass, bruised and chopped
2 cloves garlic, minced

1 T ginger, minced
1 † ground turmeric
1 † ground coriander
1 † chili powder
1 C jasmine rice
1 1/2 C water
1/2 C coconut milk
1/2 † salt

PREPARE THE TEA: Brew the Lemongrass tea in 1/2 C hot water and let it steep for 5 minutes.

MARINATE THE CHICKEN: In a large bowl, mix brewed tea, coconut milk, fish sauce, soy sauce, palm sugar, lemongrass, garlic, ginger, ground turmeric, ground coriander, and chili powder. Add chicken thighs and marinate for at least 30 minutes.

COOK THE RICE: In a medium pot, combine jasmine rice, water, coconut milk, and salt. Bring to a boil, then reduce heat, cover, and simmer for 15 minutes or until the rice is cooked.

GRILL THE CHICKEN: Preheat the grill to medium-high heat. Grill the marinated chicken thighs for 6-8 minutes per side or until fully cooked.

SERVE: Serve the lemongrass chicken with coconut rice and garnish with fresh herbs if desired.

Spicy Eggplant Stir-Fry

with Thai Basil

A flavorful and spicy eggplant stir-fry with Thai basil, perfect as a side dish to complement your fusion entrees.

PREP TIME: 10 minutes

COOK TIME: 15 minutes

2 lg eggplants, cut into bite-sized pieces
1 T Tri-Pepper Chai tea
2 T vegetable oil
1 med onion, sliced
2 cloves garlic, minced
1 red bell pepper, sliced

2 T soy sauce
1 T fish sauce
1 T palm sugar
1 † chili paste
1/2 C fresh Thai basil leaves
Salt and pepper to taste

PREPARE THE TEA: Brew the Tri-Pepper Chai tea in 1/4 C hot water and let it steep for 5 minutes.

COOK THE EGGPLANT: In a large skillet, heat vegetable oil over medium heat. Add sliced onion and garlic, and sauté until fragrant. Add eggplant and red bell pepper and cook for 5 minutes.

ADD THE SAUCE: In a small bowl, mix brewed tea, soy sauce, fish sauce, palm sugar, and chili paste. Pour the sauce over the vegetables and cook for another 5 minutes or until the eggplant is tender.

FINISH AND SERVE: Stir in fresh Thai basil leaves and season with salt and pepper. Serve hot.

Coconut Sticky Rice

with Mango

A sweet and creamy coconut sticky rice, paired with fresh mango slices, offering a delightful balance to the savory dishes.

PREP TIME: 10 minutes

COOK TIME: 30 minutes

1 C glutinous rice
1 1/2 C water
1 C coconut milk
1/4 C sugar

1/2 † salt
2 lg mangoes, peeled and sliced
1 T Coconut Pouchong tea
1 T sesame seeds, toasted (for garnish)

PREPARE THE TEA: Brew the Coconut Pouchong tea in 1/4 C hot water and let it steep for 5 minutes.

COOK THE RICE: In a medium pot, combine glutinous rice and water. Bring to a boil, then reduce heat, cover, and simmer for 15 minutes or until the rice is cooked.

MAKE THE COCONUT SAUCE: In a small saucepan, combine coconut milk, brewed tea, sugar, and salt. Cook over low heat, stirring constantly, until the sugar is dissolved.

COMBINE AND SERVE: Pour the coconut sauce over the cooked rice and mix well. Serve the coconut sticky rice with fresh mango slices and garnish with toasted sesame seeds.

Spicy Green Papaya Salad

with Thai Basil

A vibrant and spicy green papaya salad, combining the fresh flavors of Thai basil and the crunch of peanuts, perfect as a refreshing side dish.

PREP TIME: 15 minutes

COOK TIME: 0 minutes

4 C shredded green papaya
1 lg carrot, julienned
1/2 C cherry tomatoes, halved
1/4 C fresh Thai basil leaves
1/4 C fresh cilantro leaves
1/4 C roasted peanuts, crushed

1 T Lemongrass tea
2 T fish sauce
2 T lime juice
1 T palm sugar
1 clove garlic, minced
1 sm red chili, thinly sliced

PREPARE THE DRESSING: Brew the Lemongrass tea in 1/4 C hot water and let it steep for 5 minutes. Mix the brewed tea with fish sauce, lime juice, palm sugar, and minced garlic.

ASSEMBLE THE SALAD: In a large bowl, combine shredded green papaya, julienned carrot, cherry tomatoes, Thai basil leaves, and cilantro leaves. Toss with the lemongrass dressing.

GARNISH AND SERVE: Top with crushed roasted peanuts and sliced red chili before serving.

Stir-Fried Morning Glory

with Garlic and Chili

A simple yet flavorful side dish of stir-fried morning glory (water spinach) with garlic and chili, bringing a touch of heat and freshness to your meal.

PREP TIME: 10 minutes

COOK TIME: 10 minutes

1 lb morning glory (water spinach), cut into 3-inch pieces
2 T vegetable oil
4 cloves garlic, minced
2 sm red chilies, sliced

2 T soy sauce
1 T fish sauce
1 T Tri-Pepper Chai tea
1 t sugar

PREPARE THE TEA: Brew the Tri-Pepper Chai tea in 1/4 C hot water and let it steep for 5 minutes.

STIR-FRY THE MORNING GLORY: In a large skillet or wok, heat vegetable oil over medium-high heat. Add minced garlic and sliced red chilies, and stir-fry until fragrant. Add morning glory and stir-fry for 2-3 minutes.

ADD THE SAUCE: Mix brewed tea, soy sauce, fish sauce, and sugar. Pour the sauce over the morning glory and stir-fry for another 2-3 minutes or until the vegetables are tender.

SERVE: Serve hot as a side dish.

Kuih Seri Muka

A traditional Malaysian dessert with a creamy pandan custard layer on top of a sticky rice base, offering a delightful combination of textures and flavors.

PREP TIME: 20 minutes

COOK TIME: 1 hour

1 C glutinous rice, soaked overnight
1 C coconut milk
1/4 t salt
1/4 C sugar
2 lg eggs
1/2 C pandan juice (blend pandan leaves with water and strain)

1/2 C coconut milk
1/4 C sugar
2 T flour
1 T cornstarch
1 t finely ground Coconut Grove Pouchong tea (Adagio.com)

PREPARE THE RICE LAYER: Drain the soaked glutinous rice. In a steamer, combine rice, coconut milk, salt, and sugar. Steam for 20 minutes or until the rice is cooked. Press the rice into the bottom of a greased 8-inch square pan.

PREPARE THE CUSTARD LAYER: In a bowl, whisk together eggs, pandan juice, coconut milk, sugar, flour, cornstarch, and finely ground Coconut Grove Pouchong tea until smooth.

STEAM THE KUIH: Pour the custard mixture over the rice layer. Steam for 30-40 minutes or until the custard is set.

COOL AND SERVE: Let the kuih cool completely before cutting into squares.

Ondeh-Ondeh

Chewy rice flour balls filled with palm sugar and coated in grated coconut; these bite-sized treats are a popular Malaysian dessert.

PREP TIME: 20 minutes

COOK TIME: 10 minutes

1 C glutinous rice flour
1/2 C pandan juice (blend pandan leaves with water and strain)
1/2 C grated palm sugar

1 C grated coconut
1/4 t salt
1 t finely ground Coconut Grove Pouchong tea

PREPARE THE DOUGH: In a bowl, mix glutinous rice flour with pandan juice and finely ground Coconut Grove Pouchong tea to form a smooth dough.

FORM THE BALLS: Take a small piece of dough and flatten it. Place a small amount of grated palm sugar in the center and roll the dough into a ball. Repeat with the remaining dough and sugar.

COOK THE BALLS: Bring a pot of water to a boil. Drop the balls into the boiling water and cook until they float to the surface. Remove with a slotted spoon and drain.

COAT AND SERVE: Mix grated coconut with salt. Roll the cooked balls in the grated coconut and serve.

Num Chak Kachan

Layered Sticky Rice Cake

A beautiful and colorful Cambodian dessert made from layers of sticky rice flour, coconut milk, and palm sugar, creating a delightful gelatinous texture.

PREP TIME: 20 minutes

COOK TIME: 1 hour

1 C rice flour
1 C tapioca flour
1 C coconut milk
1 C water

1 C palm sugar, melted
1/4 t salt
1 t finely ground Thai Chai tea
Food coloring (optional)

PREPARE THE BATTER: In a large bowl, mix rice flour, tapioca flour, coconut milk, water, melted palm sugar, salt, and finely ground Thai Chai tea until smooth. Divide the batter into separate bowls and add food coloring if desired.

STEAM THE LAYERS: Grease a square baking pan and pour a thin layer of one colored batter into the pan. Steam for 5 minutes or until set. Repeat with remaining batters, steaming each layer before adding the next.

COOL AND SERVE: Once all layers are steamed and set, let the cake cool completely before cutting into squares.

Banh Ja' Neuk

Glutinous Rice Balls in Coconut Cream

Chewy glutinous rice balls served in a sweet and creamy coconut sauce, a delightful and satisfying Cambodian dessert.

PREP TIME: 20 minutes

COOK TIME: 15 minutes

1 C glutinous rice flour
1/2 C water
1/2 C grated palm sugar
1 C coconut milk

1/4 C sugar
1/4 t salt
1 T Coconut tea

PREPARE THE TEA: Brew the Coconut tea in 1/4 C hot water and let it steep for 5 minutes.

MAKE THE RICE BALLS: In a bowl, mix glutinous rice flour with water to form a smooth dough. Roll the dough into small balls.

COOK THE RICE BALLS: Bring a pot of water to a boil and drop the rice balls in. Cook until they float to the surface, then remove and drain.

MAKE THE COCONUT SAUCE: In a saucepan, combine coconut milk, brewed tea, sugar, and salt. Cook over low heat, stirring constantly, until the sugar is dissolved.

SERVE: Place the rice balls in bowls and pour the coconut sauce over them. Serve while warm.

Teh Tarik

Pulled Tea

A classic Malaysian drink made from strong black tea and condensed milk, "pulled" to create a frothy top and a smooth, creamy texture.

PREP TIME: 5 minutes

COOK TIME: 5 minutes

2 T Tongmu Jin Jun Mei tea
1 C water

1/4 C condensed milk

BREW THE TEA: Bring water to 195°F and add Tongmu Jin Jun Mei tea. Let it steep for 3-5 minutes.

MIX AND PULL: Strain the tea into a large cup. Add condensed milk and stir well. Pour the tea back and forth between two cups from a height to create a frothy top.

SERVE: Serve hot in a glass.

Iced Coffee

with Sweetened Condensed Milk

A refreshing and strong iced coffee sweetened with condensed milk, perfect for a hot day.

PREP TIME: 5 minutes

COOK TIME: 5 minutes

2 T ground coffee
1 C water

1/4 C sweetened condensed milk
Ice cubes

BREW THE COFFEE: Brew the ground coffee with hot water using your preferred method (drip, French press, etc.).

MIX AND CHILL: In a glass, mix the brewed coffee with sweetened condensed milk. Stir well.

SERVE: Fill a glass with ice cubes and pour the coffee mixture over the ice. Serve immediately.