

Thai Iced Milk Tea



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A creamy café-style drink you can make at home.



Ingredients

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Thai tea powder, hot water,
sugar, condensed milk,
evaporated milk, salt,
and ice.



Brew The Tea



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Steep Thai tea powder in
freshly boiled water until
dark and aromatic.



Strain It Smooth



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Strain well so the drink tastes clean and smooth.



Make It Creamy



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While warm, stir in sugar, condensed milk, evaporated milk, and a tiny pinch of salt.



Chill Before Serving



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Let the tea cool so it
stays bold and
refreshing over ice.



07/08

Pour Over Ice



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Fill a tall glass with ice, then pour the chilled tea over it.



Save This Recipe



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Creamy, cold, sweet,
and perfect for a
homemade café
moment.



Thai Iced Milk Tea Recipe

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Creamy, cold, and cafe-style at home

Thai iced milk tea is one of those drinks that feels special but is simple enough to make at home. It has a bold tea base, a creamy milk finish, and that beautiful orange color that looks so good over ice.

The key is to brew the tea strong first, because the flavor needs to hold up after adding milk and ice. Straining also helps keep the drink smooth, especially when using Thai tea powder.

Recipe Snapshot

Makes: 2 drinks

Best served: cold over ice

Style: sweet, creamy, cafe-inspired

Note: Check ingredient labels if you have allergies or dietary restrictions.

Ingredients

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For 2 creamy iced milk teas

- 6 tablespoons Thai tea powder
- 2 cups freshly boiled water
- 1 tablespoon granulated sugar
- 1/4 cup sweetened condensed milk
- 1/4 cup evaporated milk
- Pinch of kosher salt
- Ice, for serving

Directions

1. Add Thai tea powder to a heat-safe jar or container.
2. Pour in freshly boiled water and stir well so the tea powder is fully mixed into the water.
3. Let the tea steep for about 5 minutes, until it becomes dark, rich, and aromatic. Stir again before straining.
4. Strain the tea through a Thai tea cloth filter, cheesecloth, or a fine-mesh strainer lined with cheesecloth.

Finish & Serve

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The creamy final steps

5. While the tea is still warm, stir in the sugar, sweetened condensed milk, evaporated milk, and a small pinch of salt.
6. Chill the tea until completely cool.
7. Fill two tall glasses with ice.
8. Pour the chilled tea over the ice and serve right away.

Notes

- For a less sweet version, reduce the sugar or adjust the condensed milk.
- For a creamier drink, add a little more evaporated milk.
- For dairy-free versions, use suitable alternatives and check product labels.
- Prepared tea can be chilled and served over ice when ready.