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## **London Fog Tea Latte**

London Fog Tea Latte is a classic British tea latte made with Earl Grey tea, steamed milk, vanilla syrup, and a hint of lavender. It is a comforting and aromatic beverage that is perfect for a cozy afternoon or a morning pick-me-up.

Recipe Type: Standard Prep Time: 5 mins

Cook Time: 5 mins Total Time: 10 mins

Recipe Yield: 250 grams Number of Servings: 1

Serving Size: 250 g

## **Ingredients**

2 bags	earl grey tea bags
1 c	Hot Water
1 c	Milk
2 tbsp	vanilla syrup
1 tsp	lavender buds

## **Directions**

#### Step 1

Steeping

Steep the Earl Grey tea bags in hot water for 3-5 minutes.

Prep Time: 5 mins

Cook Time: 0 mins

## Step 2

Heating

In a saucepan, heat the milk until steaming.

Prep Time: 2 mins

Cook Time: 3 mins

#### Step 3

Mixing

Pour the steeped tea into a cup and add the vanilla syrup.

Prep Time: 1 mins

Cook Time: 0 mins

#### Step 4

#### Stirring

Pour the steamed milk over the tea and stir gently.

Prep Time: 1 mins

Cook Time: 0 mins

#### Step 5

#### Sprinkling

Sprinkle lavender buds on top for garnish.

Prep Time: 1 mins

Cook Time: 0 mins

## **Nutrition Facts**

Calories: 120 kcal

**Fat:** 4 g

Protein: 5 g

Carbohydrates: 15 g

## **Nutrition Facts**

## **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	5 g	29.41%	29.41%

## Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	15 g	27.27%	30%
Fibers	0 g	0%	0%
Sugars	13 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	1 g	N/A	N/A
Saturated Fat	2 g	9.09%	11.76%
Fat	4 g	14.29%	16%
Cholesterol	10 mg	N/A	N/A

## **Vitamins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Vitamin A	8 iu	0.89%	1.14%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	10 mcg	416.67%	416.67%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

## **Minerals**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	50 mg	2.17%	2.17%
Calcium	20 mg	2%	2%
Iron	0 mg	0%	0%
Potassium	0 mg	0%	0%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

# **Recipe Attributes**

Seasonality

Summer

Fall

Events

Christmas Easter Thanksgiving Birthday Wedding Halloween Valentine's Day Mother's Day Father's Day New Year Anniversary Bridal Shower Graduation Back to School **Baby Shower** Barbecue Picnic Game Day Meal Type Lunch Dinner Snack Difficulty Level

Easy

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