

# Coconut Creme Fog

My random version of a London fog. My favorite tea to use is a white coconut creme loose leaf tea but because I know you may not be able to find this one, you are more than welcome to use any tea that suits you. Green tea, black tea, rooibos tea, herbal tea and pick loose leaf tea or bagged tea. Next, if you are not dairy free you may use heavy whipping cream but I use coconut cream.



	Recipe serves	Prepared for
	1	2

Ingredient	Amount	Scaled amount
Coconut Creme Loose Leaf Tea	1 tsp	2 tsp
Coconut Cream	1/4 cup	1/2 cup
Hot water	8 fl oz	16 fl oz

## Instructions

1. Heat water to appropriate tea temperature. About 180 degrees.
2. Prepare loose leaf tea in proper strainer or add tea bag to a mug.
3. Steep tea for appropriate amount of time.
4. While tea is steeping get out a frother, a handle-held frother, milk steamer or heat milk on stove. You may also choose to use a bullet or blender to mix up cream.
5. Add steamed milk to steeped tea. Enjoy!



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