

EARL GREY TEA with VANILLA & MILK

Tasse de Thé Earl Grey à la Vanille

Source: The Gilded Table – *February Edition*

Prep Time: 5 minutes

Yield: Serves 2



Recipe Description

Fragrant Earl Grey gently softened with vanilla and warm milk. This simple cup is meant for lingering—sipped slowly as conversation fades and the evening draws itself to a close.

Ingredients

2 tsp loose-leaf Earl Grey, or 2 tea bags.

½ tsp vanilla extract, or a small splash of vanilla syrup.

(whole milk preferred)

2 C. freshly boiled water.

Warm milk, to taste.

Optional: Honey or sugar.

Instructions

1. Add the Earl Grey to a teapot or mugs. Pour over the hot water and steep for 3–4 minutes.
2. Strain the leaves or remove the tea bags to prevent bitterness.
3. Stir in the vanilla gently—just enough to soften the bergamot.
4. Add warm milk to taste and sweeten lightly if desired. Seve warm.

Notes

- Vanilla should feel like warmth, not flavoring.
- Pairs beautifully with chocolate desserts.
- Ideal for lingering at the table when no one wants to rush the ending.