

HONG KONG STYLE MILK TEA

By Simin Liu

WHAT IS HONG KONG STYLE MILK TEA

Also called 丝袜奶茶 - "Silk Stocking Milk Tea"

Because the fabric used for it is cotton fabric, white in color.

After brewing tea several times, it develops a beautiful color, like the color of silk stockings. So the milk tea master tells others that this is "Silk Stocking Milk Tea." Word spreads, and everyone finds the name perfect, so it's called "Silk Stocking Milk Tea."

HISTORY

In 18th century England, having a cup of English afternoon tea accompanied by some snacks in the afternoon was a very popular lifestyle among gentlemen and ladies.

Before the handover of Hong Kong, the habit of drinking afternoon tea was also introduced to Hong Kong from England, and Hong Kong-style milk tea was produced under the influence of English-style milk tea.

HISTORY

Because traditional Western restaurants were very expensive at the time,, ordinary families could not afford authentic English afternoon tea regularly.

Therefore, Hong Kong people imitated it by replacing the authentic Ceylon black tea with a coarser Ceylon black tea, brewing a stronger-tasting tea, and adding condensed milk, which was popular at the time.

Eventually, this resulted in the unique taste of Hong Kong-style milk tea.

HISTORY

As the economic conditions improved, condensed milk was gradually replaced by higher-quality evaporated milk, and the taste of Hong Kong-style milk tea gradually became the one we are familiar with now. However, there are still some people who prefer the traditional taste of condensed milk in Hong Kong-style milk tea. Therefore, they would also order a cup of "tea to go" (black tea with condensed milk), which is still available in some restaurants today.

HOW TO MAKE ONE?

Ingredients | 材料

Black tea leaves 4 tbsp | 茶葉 4 湯匙

Water 4 cups (1L) | 水 4 杯

Evaporated milk | 花奶

1 Raw eggshell | 蛋殼 1 隻

Sugar as much as you'd like (I usually do 1-2 tsps) | 糖隨意