



THAI TEA REDUCTION SAUCE

This Thai tea topping sauce recipe is luxuriously creamy, velvet-rich, and totally unforgettable.

Ingredients

4 tablespoons (1/2 stick) unsalted butter

1/2 cup of Thai tea

1.5 tbs of coconut condensed milk

1 tsp of AP Flour

Directions

step 1

Mix Thai tea and coconut condensed milk in a sauce pan and heat on high for 10 minutes.

step 2

Reduce heat to a simmer and add butter and flour

step 3

Simmer for 10 more minutes, stirring occasionally, until thick.

step 4

Take off heat, cool, and store in refrigerator for later use.