

MILK TEA-LOGY

奶茶風味學

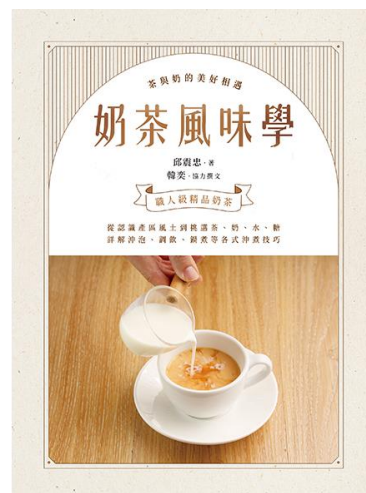
Taiwanese milk tea shops have popped up all over the world, but have you ever tried to make it at home? Addressing the basic elements of tea leaves, water, milk, and sugar, this book teaches you how to prepare the silky sweet goodness that is milk tea whenever the mood strikes you.

Milk tea sounds simple enough, but where to start? First tea then milk, or is it the other way around? How much water do you need? What's the correct ratio of tea to milk? In reality, that seemingly simple cup of milk tea contains a world of knowledge.

Starting with the basics, *Milk Tea-ology* explains the origins of milk tea, and the varieties found throughout the world. Next readers are guided through the four basic elements of milk tea – tea leaves, water, milk, and sugar – helping them to distinguish various options and selecting the ones that will produce the milky goodness you long for. Then, finally, the critical moment: how to put it all together. Step-by-step instructions tell readers what tools they'll need, and what to do to create milk tea perfection at home.

Additional chapters explore new variations, giving readers 23 different milk tea recipes with descriptions, detailed instructions, and photos of the end product. As a bonus, the last chapter suggests snacks and desserts to fill out the menu for a relaxing afternoon tea break.

Tea aficionados for many years, authors Roy Chiu and Han Yi introduce readers to Taiwan's favorite drink: milk tea. This tantalizing, knowledgeable, and practical volume will give readers everything they need to make Taiwan milk tea an enjoyable part of their daily routine.



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Roy Chiu 邱震忠

Roy Chiu has spent years visiting tea plantations, seeking new varieties and researching how soil conditions, climate, and preparation methods influence flavor profiles. His tea house, Thé Beauté in Taipei, fuses eastern and western tea preparation methods to preserve the unique flavors of single-source plantation tea leaves. He is the author of *The Heart of Darjeeling: in Search of Black Tea's Finest Plantations*.

Han Yi 韓奕

A masters-level graduate of National Taiwan University's Institute of Geography, Environment, and Resources, Han Yi has dedicated himself to sharing his immense knowledge of tea varieties and production. His research encompasses agricultural and culinary innovation, cultural entrepreneurship, and the branding and marketing of traditional food products.