How to Make a Tea Latte at Home

From the teas.co.uk wiki

> **How to make a tea latte, in summary:** A tea latte is a strong tea concentrate let down with milk, not weak tea plus milk: brew double strength, warm the milk, sweeten to taste.

A tea latte is one of the easiest cafe drinks to make well at home, once you understand it is concentrate plus milk, not weak tea with milk. In the tea making pages, this one is paired with frothing milk.

Last reviewed by the teas.co.uk team in February 2026.

The core idea

A latte is a strong tea concentrate diluted by a large volume of milk. Brew normal strength tea and the milk drowns it; brew a concentrate and it shines.

The concentrate

Steep double or triple the usual leaf in a small amount of water, correct temperature and time for the type, then strain. This little, intense base is the whole secret, see the temperature guide.

The milk

Steam or froth milk to taste; whole dairy and barista oat froth best, see best milk for tea and frothing milk.

Build it

Pour the hot concentrate into the cup, add the warmed milk, then spoon froth on top. Sweeten the concentrate while warm if at all, see sweetening.

Classic versions

Chai latte (spiced black concentrate), Earl Grey "London Fog" (with vanilla), matcha latte (whisked matcha, no steeping), see London Fog and matcha latte.

Best teas

Strong black, chai blends and roasted oolong stand up to milk; delicate green and white do not, see milk in green tea.

Summary

Strong concentrate, well frothed suitable milk, sweeten warm, sturdy tea. Master the concentrate and home tea lattes match the cafe, see chai from scratch.

A tea latte, at a glance

Element	Rule
Core idea	A strong tea concentrate let down with milk, not weak tea plus milk
Concentrate	Brew roughly double strength so milk does not drown it
Milk	Dairy or oat; oat suits chai, hojicha and matcha well
Build	Concentrate, then warmed/frothed milk; sweeten to taste last
Classics	Chai, matcha, hojicha, London Fog (Earl Grey)

Try the matching range, the English tea range and loose leaf range.

FROM THE CURATOR

teas · A basket of two or three good bags clears £35, and UK delivery is then free. Choose several modest teas over one costly impulse.

More tea reading

- Matcha latte
- Hojicha latte
- How to make tea
- Masala chai

More from the tea wiki

- Green tea
- Black tea
- Oolong tea
- White tea
- Herbal tea
- Caffeine in tea
- How to make tea properly
- Loose leaf vs teabag

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