

Superfruit Latte (Plant Based, Iced Pink Latte)

From the Teas.co.uk wiki

A superfruit latte is a layered pink iced drink, and the key is to make it cold rather than hot. Hibiscus is acidic and will curdle hot plant milk on contact, so you chill a strong berry concentrate and pour it slowly over cold coconut or oat milk, which gives you that clean pink ombre without any splitting.

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Superfruit Latte (Plant Based, Iced Pink Latte) recipe. Canonical: <https://teas.co.uk/recipes/fruit-tea/superfruit-latte-plant-based-iced-pink-latte/>*

It uses Teapigs Superfruit, a pure caffeine-free berry and hibiscus infusion. Ten minutes plus chilling, dairy-free.

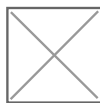
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