

London Fog (Earl Grey Latte)

From the Teas.co.uk wiki

The **London Fog** is the classic Earl Grey latte: a strong bergamot brew, steamed milk, a little vanilla, and the faintest hint of lavender. Done right it is fragrant and creamy rather than bitter, and the secret is brewing strong but short so the tea stands up to the milk without going tannic. It uses Tetley Earl Grey, a dependable bergamot black tea, for cafe quality at home in about ten minutes.

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the London Fog (Earl Grey Latte) recipe. Canonical: <https://teas.co.uk/recipes/earl-grey-latte/london-fog-earl-grey-latte/>*

The lavender is what tips it from a plain vanilla tea latte into a proper London Fog, but it wants the lightest hand, just a pinch infused into the hot concentrate and strained out. Leave the vanilla out and lean on the lavender for a more floral, lavender-forward version. If you would rather skip the caffeine, the same drink works on rooibos as a [caffeine-free London Fog](#), and it is lovely alongside [Earl Grey shortbread](#).

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