Spiced Soursop and Ginger Latte

From the teas.co.uk wiki

Simmering the soursop and ginger blend with whole spices, rather than just steeping it, turns it into a proper spiced latte. Cardamom, cinnamon and a little extra fresh ginger cook into a small concentrate, which you then top with stretched, frothed milk.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Spiced Soursop and Ginger Latte recipe. Canonical: https://teas.co.uk/recipes/cocktails/spiced-soursop-and-ginger-latte/*

It drinks like a tropical cousin of chai: creamy, gently spiced and warming. Makes one tall glass.

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