Iced Millionaires Mocha

From the teas.co.uk wiki

An iced mocha lives or dies on not being watered down, so the trick here is to make the sachet into a strong, thick syrup first, using only a splash of hot water. Poured over ice and lengthened with cold milk, it keeps its full coffee-and-caramel punch even as the ice melts.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Iced Millionaires Mocha recipe. Canonical: https://teas.co.uk/recipes/iced-tea/iced-millionaires-mocha/*

A swirl of cream, a little caramel and a few crushed coffee beans turn it into a treat. Makes one tall glass.

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