Sweet Ginger Oat Latte

From the teas.co.uk wiki

A ginger latte is a softer, creamier way to drink ginger, somewhere between a chai and a mug of warm spiced milk. The trick is to brew the tea right down to a small, strong concentrate first, so the ginger still comes through once the milk goes in.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Sweet Ginger Oat Latte recipe. Canonical: https://teas.co.uk/recipes/ginger-tea/sweet-ginger-oat-latte/*

Barista oat milk is the one to reach for, as it froths properly and stays smooth, while ordinary oat milk can split when it heats. Honey to sweeten, a dusting of cinnamon on top, and you have a proper comfort drink with no dairy in sight.

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