

## LKPD BASIC

### How to Make Teh Tarik from Belakang Padang



#### Materials

##### Ingredients

- 5 Tbsp black tea
- 500 ml Hot water
- 15 Tbsp sweetened condensed milk
- 100 ml Fresh Milk/Evaporated Milk
- 1/8-1/4 Tsp Salt

##### Tools

- Large cup
- Spoon

#### Steps:

1. Pour the tea into hot water
2. Boil over with medium heat for 10 minutes until the tea is dark in color.
3. Put the tea in a large cup.
4. Pour in sweetened condensed milk, fresh milk and salt. Stir well.
5. Pull the tea water using 2 large cups/iron teapot to produce foam.
6. Pull several times to produce lots of foam.
7. Pour into glasses and serve hot or cold. Good luck and hopefully it's useful.

Read the statements and choose T or F based on the text above.

1. The recipe requires you to use a specific type of tea, like Earl Grey or chamomile.

T

F

2. You should boil over until the tea is dark in color.

3. The main purpose of boiling the water is to make the tea taste better.

4. Put the tea in a small cup

5. You should pull the tea once.