

JANUARY 17

*Vanilla Smoke*

# LAPSANG SOUCHONG WITH VANILLA BEAN

*Bold and smooth with a smoky kiss.*

## INGREDIENTS:

- 1 tsp loose leaf Lapsang Souchong or 1 tea bag  $\frac{1}{2}$  tsp dried rosehip pieces
- 1 cup (240 ml) boiling water
- A small piece of vanilla bean or 1–2 drops vanilla extract
- Optional: 1 tsp honey (to taste)

## INSTRUCTIONS:

Brew Lapsang Souchong in boiling water for 4–5 minutes. Add vanilla bean or extract and stir gently. Sweeten if desired. Serve warm.

## PAIR WITH:

Smoked gouda cheese and crackers for a savory echo —or— vanilla almond biscotti for a crisp, sweet contrast.

CHANTAL  
Est. 1971  
CRAFTED KITCHENWARE

