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## BANTREK

### Ingredients

- 1 L water
- 200 g Amanprana Gula Java Brut (coconut blossom sugar)
- 100 g fresh ginger
- 5 cm cinnamon stick
- Pandan leaves
- 5 whole cloves
- Pinch of salt
- 1 tsp Earl Grey or Kotubuki red bush tea

### Preparation

Place the Gula Java Brut, ginger, cinnamon stick, pandan leaves, cloves and salt in boiling water and cook according to taste. Strain and serve warm. Stir well.

### Tip

The flavour of this tea can be strengthened with a teaspoonful of Earl Grey or red bush tea.

Gluten free



Vegetarian



Vegan



Raw food

