



MASALA CHAI

(LIGHT) 

“Gentle Spice, Smooth taste”

All the warmth of a Masala Chai with
a Lighter, Softer finish

Serves 4 Cup

Ingredients Included:

-  East asian tea leaves
-  Cardamon
-  Cinnamon
-  Dried Ginger
-  Cloves
-  Fennel Seeds

Needed Ingredients:

-  400 ml Milk (full fat)
-  4 tsp Sugar
-  1000 ml Water

How to Cook:



- (A) Pour Water into a saucepan and put heat on medium.
- (B) Add Cardamon (open the Cardamon pods), Cloves, Dried Ginger and Cinnamon stick, and bring to a boil
- (C) Once boiling, add Fennel Seeds and boil for 1 minute
- (D) Then add East Asian tea leaves and boil for 2 minutes
- (E) Then add Sugar and boil for 1 minute.
- (F) Then add full fat Milk and boil for 5 minutes on high heat. Lower the heat if tea rises high in saucepan

Once 5 minutes has passed, turn off heat. Your Masala Light Chai is now Ready! Pour your tea into cups whilst using a strainer to sift out cooked ingredients.

Enjoy your steaming
Masala Chai Light!

Not Suitable for Children to prepare

GET IN TOUCH



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Enjoy!

