



# KARAK GHAI

## (ORIGINAL)

***“Bold Brew, Eastern Soul”***

**Strong, Creamy and full of Unforgettable  
Character**

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**Serves 4 Cups**

### Ingredients Included:

-  East asian tea leaves
-  Cardamon
-  Dried Ginger roots
-  Cinnamon
-  Bayleaf

### Needed Ingredients:

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

# How to Cook:



- (A) Pour Water into a saucepan and put heat on medium. Add Cardamon (open the Cardamon pods) and Bayleaf, and bring to a boil
- (B) Once boiling, add Dried Ginger and Cinnamon stick (crush Cinamon stick before adding) and boil for 2 minutes
- (C) Add East Asian tea leaves and boil for 2 minutes
- (D) Then add Sugar and boil for 2 minutes
- (E) 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 Karak Chai is Ready! Pour your Chai into cups whilst using a strainer to sift out cooked ingredients.

Enjoy your steaming  
Karak Chai !

Not Suitable for Children to prepare

## GET IN TOUCH



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Enjoy!

