



GINNAMON CHAI

“The Everyday Chai”

Light Aromatic Tea, infused with
fragrant Cardamon and soft Cinnamon
notes

Serves 4 Cup

Ingredients Included:

-  East asian tea leaves
-  Cardamon
-  Cinnamon

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) and Cinnamon stick (crush Cinnamon stick before adding) and bring to a boil
- (C) Once boiling, 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 now Ready! Pour your tea into cups whilst using a strainer to sift out cooked ingredients.

Enjoy your steaming
Cinnamon Chai !

Not Suitable for Children to prepare

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Enjoy!

