



KARAK CHAI

(ORIGINAL)

“Bold Brew, Eastern Soul”

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

Serves 2 Cups

Ingredients Included:

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

Needed Ingredients:

-  200 ml Milk (full fat)
-  3 tsp Sugar
-  500 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!

