



READS

COFFEE ROASTERS



Homemade MASALA CHAI

HEART WARMING & SPICY

100g THE TEA HOUSE

Assam Loose Leaf Tea

100g Honey

3 Cinnamon sticks

1 tsp Black pepper

2 inches Fresh Ginger

½ tsp Ground Ginger

12 Cloves

2 tsp Green Cardamom
(*crushed*)

6 Star Anise

1 tsp Vanilla extract

5 strips Orange Peel

50ml Water

Combine all ingredients, mix the tea, spices, honey, and water in a large pot.

Gently heat, warm over medium heat until all the flavors are released from the spices, stirring occasionally.

Cool, let the mixture cool for 1 hour.

Remove, if using fresh ginger and orange peel, remove them after cooling.

Refrigerate, store the chai mix in an airtight container and refrigerate. It will last for 1-3 weeks if stored properly.

TO MAKE A CHAI LATTE:

Brew the chai, use 1 large scoop (or 3 tablespoons) of the chai mix.

Add hot water, pour hot water over the mix, then steam milk and add.

Strain and serve, strain the mixture and garnish with a cinnamon stick.



To find out more about The Tea House, visit theteahouseltd.com & follow us both on socials for videos and updates.

