

E A S Y C H A I T E A

Ingredients:

- 2 1/2 cups milk

Chai Concentrate:

- 2 tablespoons black loose tea
- 2 1/2 cups water
- 3 tablespoons brown sugar
- 1 cinnamon stick
- 1 star anise
- 10 cardamom pods
- 10 whole cloves
- 2 teaspoons ground nutmeg
- 1 teaspoon vanilla extract
- 1/4 teaspoon ground ginger
- 1/4 teaspoon white peppercorns



Whipped Cream:

- 1 cup heavy cream
- 2 tablespoons sugar

Instructions:

Make Chai Concentrate

Crush and roughly chop star anise, cloves, and cardamom pods.

In a saucepan, add all ingredients for chai concentrate except for the vanilla extract.

Simmer on low for 10 minutes stirring occasionally.

Strain out tea and spice solids. Add the vanilla extract.

Heat Milk

Simmer milk on low on the stovetop until you see little bubbles form, turn off heat.

Whip Cream

Whip cream and sugar together until soft peaks form

Make Chai Latte

Combine warm milk and Chai concentrate and pour into a mug or cup.
Add a dollop of whipped cream if desired, and sprinkle with cinnamon.