



The Perfect Cup of Chai

Ingredients:

4 rounded tsp. Railway Chai

4 level tsp. Organic Assam Tea

1½ cups warm whole milk, or almond or oat milk.

Raw cane sugar

Spices Used: Chai Tea Box Railway Chai Organic Assam Tea - 90g Decaffeinated Assam Tea - 90g

4 Servings

Prep Time: 5 mins

Cook Time: 20 mins

Instructions:

Brewing Instructions about 4 cups:

1 - Lightly crush 4 rounded teaspoons of Railway Chai (more for a stronger cup).

2 - Put 3.5 cups of water into a saucepan and add the chai spices.

3 - Bring to a boil, reduce the heat, partially cover and let simmer for 15 minutes.

4 - Remove from heat, add 4 level teaspoons of Assam Tea. (You can use another black tea; green or Rooibos also work.) Cover and steep for 3 minutes.

5 - Strain into 1.5 cups warm milk. It tastes best with whole milk. Sweeten to taste; ideally with raw cane sugar.

Railway Chai can be made ahead and kept in the fridge to reheat later. It is refreshingly delicious also served on ice on a hot day.