

Homemade Masala Chai



I get asked all the time how to make masala chai at home, so I

thought I would share a few tips to get it just right.

Ingredients for 2 cups

2 cups of water

4 cloves

4 cardamom pods, crushed

1 thumb-sized piece of ginger, crushed

2 tsp of loose chai

2 tsp sugar

milk

Tips & Tricks

- Some people make chai by mixing water and milk however, to make it perfect, you need to boil the water first.
- You can also add black pepper, and cinnamon sticks but I prefer to stick with cloves, cardamom pods, and ginger.
- Don't be afraid to use tea bags.
- This chai is great to take on a walk, as it stays hot for a long time.
- You can use honey instead of sugar.

Method

- Add 2 cups of water to a pan, along with the cloves, cardamom pods, and ginger. Bring to a boil.
- Once the cardamom pods have softened, add the chai.
- Then, add a splash of milk and the sugar to your liking and bring to a boil.
- Pour the chai through a strainer into your cup.

A delicious warming drink to enjoy on a chilly winter afternoon.