

Soy Chai Latte



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With ginger and cardamom as a base and vanilla and honey on top this chai latte has everything you need on a lazy afternoon.

- Sub Category Name
Drink
Chai
- Recipe Source Name
Book of Tea Inspired Chai Recipes

Ingredients

Soy Chai Latte

- 200 ml Vanilla Ceylon tea (5 minute brew)
- 160 ml Soy milk (warm)
- Pinch of ground dried ginger
- Pinch of ground dried cardamom
- 2 teaspoons of honey

Methods and Directions

Soy Chai Latte

- Add the spices to the teapot and brew the tea for 5 minutes
- Strain the tea and add the honey and stir
- Pour the warm soy milk in a hurricane glass
- Pour the tea in the glass
- Garnish with vanilla



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