

Chocolate Chai



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Chocolate milk, mint and chilli means creaminess, freshness and heat at the same time. Pick your chocolate as dark as you can find to add a bitter touch to the drink.

- Sub Category Name
Drink
Chai
- Recipe Source Name
Book of Tea Inspired Chai Recipes
- Festivities Name
Christmas
- Activities Name
Breakfast Tea Selection

Used Teas



t-Series Pure
Peppermint Leaves

Ingredients



Chocolate Chai

- 200 ml Dilmah Pure Peppermint leaves (5 minute brew)
- 100 ml Full cream milk (warm)
- 100 g grated dark chocolate
- Pinch of dried red chilli

Methods and Directions

Chocolate Chai

- Brew the tea for 5 minutes
- Strain the tea
- Add the milk, the grated chocolate and the ground chill and air the chai
- Pour into a large mug and garnish with a sprig of mint

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