

Galle Fort Chai



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The Galle area in the south of Sri Lanka has been an important port in trade routes for thousands of years. Ships from all over the world passed by and traded their goods. The region produces one of the finest low-grown teas and is also known for its real cinnamon. This drink is a tribute to the biggest fort in Sri Lanka. The special texture that the saffron gives to the drink results in a luxurious experience.

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

Used Teas



t-Series Galle District
OP1

Ingredients

Galle Fort Chai



- 160 ml Galle OP1 (4 minute brew)
- Pinch of ground cardamom
- Pinch of ground cinnamon
- Pinch of ground cloves
- Saffron

Methods and Directions

Galle Fort Chai

- Add all ingredients to a teapot and brew for 4 minutes
- Strain the tea
- Pour into a liqueur glass

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