

Walker's Chai



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John “Johnnie” Walker came to the idea of blending his whiskies after he successfully blended his teas in his grocer’s shop in the mid 1800’s. The ground black pepper and cloves match perfectly with the notes of nutmeg and vanilla in the whisky while the malty notes in both the tea and the whisky form a steady base for the character in the chai. The honey and the orange zest give the drink a pleasant ring.

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

Used Teas



t-Series Supreme
Ceylon Single Origin

Ingredients



Walker's Chai

- 160 ml Supreme Ceylon Single Origin (5 minute brew)
- 80 ml Full cream milk
- 40 ml Johnny Walker Gold Label Reserve
- Pinch of ground black pepper
- Pinch of ground cloves
- Bee's honey
- Zest of orange

Methods and Directions

Walker's Chai

- Add a squeezed zest of orange and the ground spices to a teapot and brew the tea for 5 minutes
- Strain the tea
- Sweeten the tea with honey
- Add the milk and air the chai
- Pour into a double old fashioned glass and garnish with a little ground black pepper

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