

Iced Caribbean Chai



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Ceylon Ginger tea, condensed milk and a hint of Creole served over ice become a chai on the beach. A fair measure of light rum once in a while is a nice variation on this drink.

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

Used Teas



t-Series Natural
Ceylon Ginger Tea

Ingredients

Iced Caribbean Chai

- 160 ml Natural Ceylon Ginger Tea (5 minute brew)
- Pinch of ground nutmeg
- Pinch of ground cayenne pepper



- Pinch of ground cinnamon
- 60 ml condensed milk
- Zest of lime
- Zest of orange

Methods and Directions

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- Add the ground spices to a teapot and brew the tea for 5 minutes
- Strain the tea
- Add the condensed milk and air the chai
- Spray the glass with the orange zest
- Pour into an ice-filled tiki glass and garnish with a lime zest and dried pineapple

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