

Chai de France



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Grand Marnier is a cognac-based orange liqueur and is a great match for a full-bodied tea like the Supreme Ceylon Single Origin. When combining both with full cream milk the drink turns into a great after dinner drink. Ground cardamom mixed with ground dried ginger is often used in the world of pastry and will give the chai that final touch of dessert.

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

Used Teas



t-Series Supreme
Ceylon Single Origin

Ingredients

Chai de France



- 160 ml Supreme Ceylon Single Origin (5 minute brew)
- 80 ml Full cream milk
- 40 ml Grand Marnier
- Pinch of ground cardamom
- Pinch of ground dried ginger
- Zest of lemon
- Cane sugar

Methods and Directions

Chai de France

- Add the ground cardamom and the ground ginger to a teapot and brew the tea for 5 minutes
- Strain the tea
- Sweeten the tea with the liqueur and/or cane sugar
- Add the milk and air the chai
- Pour into a snifter glass
- Spray a lemon zesta

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