

## Chai d'Italia



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The combination of almonds and aniseed finished off with a bit of ground coffee on the nose gives a typical Italian touch to this chai. If you choose to use Amaretto you can use less honey since the liqueur will also work as the sweetener in this drink.

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

### Used Teas



t-Series Italian  
Almond Tea

### Ingredients

#### Chai d'Italia

- 160 ml Italian Almond Tea (5 minute brew)
- 80 ml full cream milk



- 40 ml Disaronno Amaretto (optional)
- Pinch of ground aniseed
- Pinch of ground coffee
- Bee's honey

## Methods and Directions

### Chai d'Italia

- Add the ground aniseed to a teapot and brew the tea for 5 minutes
- Strain the tea
- Sweeten the tea with the liqueur and/or the bee's honey
- Add the milk and air the chai
- Pour into a cup and garnish with a little ground coffee

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