

Indian Masala Chai



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- Sub Category Name
Drink
Chai
- Recipe Source Name
The Dilmah Book of Tea inspired Cuisine & Beverage

Ingredients

Indian Masala Chai

- Dilmah Masala Chai Gentle Ceylon Spice Tea
- 3g Dry Ginger Powder
- 3g Dry Cardamom Powder
- 10ml Milk
- 30ml Water
- Sugar to taste

Methods and Directions

Indian Masala Chai

- Heat the water in a pan.
- Add the dry ginger powder, dry cardamom powder and Dilmah Masala Chai Gentle Ceylon Spice Tea and bring to boil.
- Add the milk and bring to boil for a second time.
- Strain into a teacup and add sugar to taste.



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