

Vegan Salted Caramel Chai



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Robert Schinkel

- Sub Category Name
Drink
Chai
- Recipe Source Name
Christmas Recipe Brochure
- Festivities Name
Christmas

Used Teas



Organic Ceylon Spice
Chai

Ingredients

Vegan Salted Caramel Chai

- 150ml Dilmah Ceylon Spice Chai
- 50ml Almond Milk
- 15ml Vegan Salted Caramel Sauce
- 1 Can Coconut Milk (400ml)
- 150g Soft Light Brown Sugar
- ½ tsp Vanilla Bean Paste



- 1-2 tsp Sea Salt

Methods and Directions

Vegan Salted Caramel Chai

- Place the coconut milk (including water), sugar and vanilla in a pan.
- Bring to a gentle boil and stir frequently for 20-25 minutes.
- The sauce will have thickened and be a dark brown caramel colour (but will still be quite runny), take it off the heat and stir in the salt. Add between 1-2 tsp salt, taste and add accordingly.
- The sauce will thicken to the desired consistency as it cools. Leave to cool and use straight away or store in an airtight container in the fridge. It will keep for at least a week.
- Brew the tea for 5 minutes at 95°C, strain into a saucepan. Add the Almond milk and the caramel sauce. Stir vigorously for 30 seconds. Pour into a chocolate-rimmed mug.

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