

## Vegan Salted Caramel Chai



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- 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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