

RECIPE IN 6 STEPS

MASALA CHAI

Serves 2 · about 10 minutes.

1

Boil

1 cup water with crushed ginger and 2 cardamom pods.

2

Spice

Add a pinch of chai masala or a clove and cinnamon.

3

Tea

Add 2 tsp strong black tea, simmer 1 minute.

4

Milk

Pour in 1 cup milk and bring back to a boil.

5

Sweeten

Add sugar to taste and simmer 2 more minutes.

6

Strain

Strain into cups and serve hot.