

DISHOOM'S
masala chai

SERVES 4 / TIME 25MIN

INGREDIENTS

2 tbsp Assam or Darjeeling tea	1½ tsp black peppercorns
12 slices fresh ginger	12 cardamom pods
2 cinnamon sticks	50g sugar
5 cloves	500ml whole milk

INSTRUCTIONS:

1. Put 2 tbsp Assam or Darjeeling tea, 12 slices of ginger, 1½ tsp black peppercorns, 12 cardamom pods, 2 cinnamon sticks and 5 cloves into a saucepan. Pour 1 liter of boiling water over the ingredients and then bring the pot to a boil.
2. Lower the heat and simmer until fragrant – about 10 minutes.
3. Add 50g sugar and 500ml whole milk, turn up the heat and bring to the boil. ***I like to use about 1/4 cup honey instead of sugar.
4. Cook for 10 minutes, stirring, then taste – boil a little longer if you'd like a stronger flavor.
5. Strain the tea, discarding the solids, and then serve.