

Indian chai tea party

Masala chai tea



Enjoy the sweet and fragrant flavours of authentic Indian chai tea. Why not give this delicious recipe a try and host your own Indian chai tea party?

You'll be treating your guests to a taste of India while helping to transform the lives of working animals around the world.



Top tips...

- Make some sweet treats to go with your chai tea. Why not try our recipe for coconut ladoos?
- If you want to add a savoury touch, buy some bite-sized samosas or onion bhajis. You could even have a go at making your own!
- Add a splash of colour to your party by decorating your table with vibrant Indian fabric.



In aid of
**Working
Animals
International**

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Ingredients



Makes four cups

- 450ml water
- 450ml milk
- 4 black peppercorns
- 10 green cardamom pods
- 4 whole cloves
- 1 cinnamon stick
- 1 teaspoon fresh ginger, peeled and roughly sliced
- 4 black tea bags or 4 tablespoons of loose black tea
- Sweetener, such as sugar or honey, to taste

Instructions



Preparation 5 minutes



Cooks in 10 minutes

- 1 Lightly crush the spices together in a bowl.
- 2 Heat the water in a saucepan until it comes to the boil.
- 3 Add the spices and simmer for about five minutes.
- 4 Add the milk and simmer again briefly.
- 5 Add the tea and then remove from the heat. Allow the mixture to steep for a couple of minutes.
- 6 Pour into cups using a mesh strainer and add sweetener to taste.

Notes

- Chai tea recipes vary across India. This is just one example, but you can vary these ingredients, adding or removing items to suit your own taste.
- Use plant-based milk instead of regular milk to make vegan chai tea.
- To save time, you could make up a batch of dried spice mix. This can be stored in an airtight container for several weeks. Either replace the fresh ginger with dried or add the fresh ginger when brewing the tea.