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Chai Tea

Serves 6

INGREDIENTS

2 cinnamon sticks
2 teaspoons black peppercorns
10 whole cloves
6 cardamom pods
6 cups cold water
6 bags of black tea (preferably Darjeeling)
2 cups oat milk
1/2 cup (packed) golden brown sugar

PREPARATION

Combine first 4 ingredients in medium saucepan. Using mallet or back of large spoon, lightly crush or bruise spices. Add 6 cups water; bring to boil over high heat. Reduce heat to medium-low, partially cover pan, and simmer gently for 10 minutes. Remove from heat. Add tea bags and steep for 5 minutes. Discard tea bags. Add milk and sugar. Bring tea just to simmer over high heat, whisking until sugar dissolves. Strain chai into teapot and serve hot.