



4x4 Darjeeling Chai

NIBBLEDISH CONTRIBUTOR

Ingredients

- 500ml Water - 250ml Whole Milk - 1 tablespoon Darjeeling tea leaves (or to taste) - 1 Cinnamon Stick - 4 Cloves - 4 Whole Cardamom Pods - 4 Black Peppercorns - 4 teaspoons of sugar - Ginger (optional)

Instructions

This spicy, creamy Chai is dead easy and only takes a few minutes to make. The flavours are beautifully simple but the result is a rich and deep flavour that seems so much more complex. Kind of like an intricate tapestry woven out of only 4 colours... that only takes 5 minutes to weave... Yes, almost exactly like that. It's delicious in the mornings but I also enjoy a cup or two after dinner as a sweet and relaxing end to a day. 1. Take a small saucepan and boil the water. Add in the tea leaves and leave to for a few minutes. 2. Add in the sugar and spices and boil for a few more minutes until reduced by about half. Pour in the milk and warm through to drinking temperature. 3. Strain into a pot and serve. It's really that simple.