



The perfect mug of chai masala can fix anything and this one is about to become your favorite!!



Ingredients

400 ml of whole milk	2 tablespoons of minced ginger
½ a cup of water	1 tablespoon of black pepper corns
1 ½ teaspoon of tea leaves	2 star anise
2 tablespoons of cardamom	2 cinnamon sticks

Method

Begin by roasting your spices on an ungreased pan for 2-3 minutes, constantly stirring.

For the tea, pour your milk and water onto your sufuria and add your whole spices and the fresh ginger. Allow the milk to warm up as the spices flavor seeps into the simmering milk. Once the milk is hot and almost rising, add the tea leaves, mix them in. Turn the heat to low and let this steep (still on low) for a about 3-5 minutes. Once done, sieve and serve



SERVE WITH: on it's own or with some warm mandazi or brownies

This recipe was brought to you by Kaluhi's Kitchen from: <https://www.kaluhiskitchen.com/chai-masala/>

Video: https://youtu.be/4ENo_Vbzank