

# Chai (Chai Masala) Spice Mixture

B\*E\*A\*N\*S Custom Coffee, 2-15-2017

mail@beanscustomcoffee.com

*This mixture works well in fillable teabags. Without the bag, homemade Chai will have a sludge of spice at the bottom of the cup, which ruins the last mouthfuls of the Chai (when you are trying to drink that last drop) because most of these spices, when ground, have the consistency closer to coffee grounds. (Only the ginger or bay leaf, if commercially ground, will tend to be available in as fine a powder as Matcha Tea, which is intended to be consumed rather than infused.)*

3T Ground Ginger

3T Ground Cinnamon

1T Ground Fennel or Anise Seed or Star Anise

1T Ground Cloves

4tsp Ground Nutmeg

2tsp Ground Black Pepper

Optional:

½ tsp Ground Bay Leaf

4tsp Ground Allspice

1T Ground Cardamom

1T Dried Orange Zest, ground to a powder

## Preparation:

Use 1 teaspoon of mixture & 1 rounded tsp of tea per 8-10 oz mug of tea. Don't splurge on premium tea. Everyday American tea or black tea works fine. Brew the tea for 3-4 minutes and then add milk and sweetener. Liquid should be at least half milk, which should be whole or 2% at a minimum. (The taste of the milk's butterfat is an important component of the chai's flavor. If using non-fat milk, reconstitute the full flavor by whipping in a small piece of butter or add some cream.) Plain sugar or sweetener is recommended over honey, whose additional flavor doesn't really enhance the delicate Chai's spice & tea flavors.