

# Almond Vanilla Chai

Total Time: 10 mins

Portions: 2-2 Portions



## Ingredients

### Chai

**10 g** Black Tea Leaves

**300 ml** Water

**3** Cardamom Seeds

**10 g** Fresh ginger sliced

**1 Sticks** Cinnamon Stick

**200 ml** Milk

**20 g** Light Brown Sugar

**100 ml** Milk for the milk foam

### Flavoring

**1 tsp** Taylor & Colledge Almond Extract

**1 tbsp** Taylor & Colledge Vanilla Bean Extract

**1 tsp** Ground Cinnamon for decoration

## Preparation

1. In a small saucepan, add water, black tea leaves, and chai spices (such as cinnamon, cardamom, and ginger). Bring everything gently to a boil, then reduce the heat and simmer for 5 minutes to let the flavors infuse.
2. Stir in the milk and brown sugar, then bring back to a gentle simmer. Allow to heat for an additional 3 minutes, being careful not to let it boil over.
3. Remove the saucepan from the heat. Add Taylor & Colledge Almond Extract and Taylor & Colledge Vanilla Bean Extract. Stir well to combine the extracts with the chai.
4. Strain the chai through a fine sieve into a stylish Chai Glas or mug to remove the tea leaves and spices.
5. Garnish with a sprinkle of ground cinnamon or a cinnamon stick, if desired. Serve hot and enjoy your homemade Almond Vanilla Chai.