TAYLOR & COLLEDGE

Almond Vanilla Chai



Preparation: 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. Garnish with a sprinkle of ground cinnamon or a cinnamon stick, if desired. Serve hot and enjoy your homemade Almond Vanilla Chai.