

Masala Chai

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Masala Chai

Ingredients. 1 cup water. 1 ½ teaspoons sugar. 1 whole cardamom pod. 1 whole clove. 2 eaches black peppercorns. 3 teaspoons black tea leaves. ½ cup warm milk Add all ingredients to shopping list View your list.

Masala Chai Recipe | Allrecipes

Masala chai (/ tʃ aɪ /; lit. 'mixed-spice tea') is a tea beverage made by boiling black tea in milk and water with a mixture of aromatic herbs and spices [2] . Originating in the Indian subcontinent , [3] the beverage has gained worldwide popularity, becoming a feature in many coffee and tea houses .

Masala chai - Wikipedia

Directions Bring the water and milk to a boil in a saucepot. Add the remaining ingredients, except honey turn the heat down to a simmer, cover, and steep for 10 to 15 minutes. Remove from heat and...

Masala Chai Recipe | Bobby Flay | Food Network

Masala chai is a sweet and spicy drink that can be enjoyed all year round, served either piping hot from the stove or nice and chilled from the fridge. Originating in South Asia, most notably India...

Best Masala Chai Recipe - How To Make Masala Chai

What is Masala Chai? In India masala means spice, and chai means tea. Spiced Tea. And that is exactly what Masala Chai is -black tea infused with fragrant spices, typically served with milk. Here in the states we often call this “chai tea”, or a chai tea latte. But in India, saying “chai tea”, is like saying “tea tea”.

Authentic Masala Chai Recipe! | Feasting At Home

Though masala chai is more commonly made with just black tea, blogger and cookbook author Hetal Vasavada adds green tea to give a nice earthiness to her version of the drink. Sourcing the proper ...

Masala Chai with Green Tea Recipe - Hetal Vasavada | Food ...

Chai is the word for tea in Pakistan, Bangladesh, Nepal, India, and the other countries in the region. It is derived from the Cantonese ...

WHAT IS CHAI? MASALA CHAI RECIPE (Quick Chai Recipe)

Indian masala chai is one of the most enjoyed beverages in India. Masala meaning a mixture of spices is simmered along with milk and tea leaves or powder. Then it is lightly sweetened with sugar.

Masala chai recipe (Masala tea) - Swasthi's Recipes

Spiced Milk Tea (Masala Chai) Enjoyed by millions in India, masala chai, a spiced, sweetened black tea mixed with milk, is now popular around the world. It is sold all over India by chai wallahs,...

Spiced Milk Tea (Masala Chai) recipe | Epicurious.com

The secret to a great cup of chai is the masala, the spice mixture. Having this masala on hand means that you can make a delicious cup of chai with minimal effort in no time when the craving hits!

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