

Almond Vanilla Chai

: 10

: 2-2



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

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.