

Nani's Masala Chai

SERVES: 2



Ingredients

- ⅔ cup water
- ⅔ cup milk
- 1 tsp. grated ginger
- 2 level tsp. of black tea (ground assam tea* is best)
- 1 tsp. Tea masala (ready made* or you can make your own with a blend of dry ginger, cinnamon, cardamom, nutmeg and black pepper. Some add clove to make spicier)
- A few mint leaves
- Sugar or sweetener of your choice

Optional for authenticity and true flavor:

- A dash of ground cardamom (best to take a few seeds out of the pods and gently grind with mortar/pestle before adding in)
- A pinch of saffron
- A dash of cinnamon powder to top

Check out www.angrynani.com for their assam tea + chai masala set.

Directions

Start with the water in a pot. Add the ginger and bring to a slow boil. Add the black tea and wait for the water to reach a rolling boil. The steam will be fragrant of ginger and tea. Add the milk and masala.

Reduce heat to low/medium and wait for the chai to get frothy.

At this point, you will smell the fragrant spices. Add a few leaves of fresh mint. Wait for the mix to froth over.

As the steam milk starts to rise, turn off the stove. Remove from heat if the stove is electric.

Leave it covered for 5 minutes. Strain and pour into a teapot.

Pour into cups and add/ mix in sugar or sweetener of your choice upon serving.

Enjoy, preferably with some savory biscuits!

This recipe was passed down from Puja's own Nani, Lila.