

Mazala Chai

Ingredients

- Water
- Milk
- Sugar
- Tea leaves
- Fresh Ginger
- Green Cardamom pods
- Cloves
- Cinnamon
- Black Peppercorns

Procedure

1. Start with gathering the basic ingredients and the spices you want to add to your chai.
2. Heat up about 1 ½ cup of water in a pot on medium-high heat. (This is for 2 cups of chai)
3. While water is heating, crush spices using a mortar and pestle or a coffee/spice grinder. Add the crushed spices to the water.
4. Grate the ginger directly into the pot of water.
5. Reduce heat to medium and bring the water to a boil.
6. Now add the tea leaves and let it boil for a minute. You can also add sugar at this time or add it in the cup when serving.
7. Add ¾ cup of milk and stir it in.
8. Bring the tea to a boil. The tea can overflow easily, so keep a close eye.
9. Once the tea comes to a boil. Turn off the gas and cover with a lid for one minute.
10. Strain the tea in a cup and enjoy!

