You’ll need roughly one part milk to two parts water, lots of tea leaves or tea bags, strong infusion, plenty of sugar, and optional addition of sweet spices.

Here’s how to make Indian chai tea at home:

1. Bring water, milk and chai spices to a simmer in a small saucepan on the stove.
2. Reduce heat and add in black tea.
3. Wait for tea to steep.
4. Strain the warm spiced mixture into a mug; this will hold back the whole spices and tea leaves.
5. Stir sugar into your chai and sweeten to taste.