

# HOW TO MAKE MASALA CHAI

Indian Tea  
with  
Indian Special Spice



## ▪ Ingredients

- Water
- Milk (WHOLE MILK, 2% milk or as per choice) (WHOLE MILK and 2% work)
- Indian Chai Patti (dry leaves) (Indian Brand: WaghBakri)
- Special Chai Masala (Home made spice)
- Cardamom Powder (Home made)
- Fresh Ginger
- Sugar(Prefred regular sugar) as per choice

## ▪ Special CHAI Masala

- Black paper (6oz x 2)
- Green Cardamom/cardamom seeds (6oz)
- Nutmeg (1 piece)
- Ginger powder ( 2 teaspoon/1 tablespoon)  
(for more spiciness/strong, add 1 more teaspoon ginger powder)

Mix them all and grind medium-fine

## ▪ Cardamon Powder

- Green cardamom/cardamom seeds (6oz)
- Nutmeg (1 piece)

Grind medium-fine both together

Enjoy!

1.

- In a small stainless steel pot/saucepan
- Add 2 tablespoons of water (add water only if using whole milk) and (for 2% milk, do not add water)
- Now, get the same cup that you want to have chai in and use that same cup for measurement
- using that cup, add 1 and 1/2 cup of milk



2.

- Add Chai Patti(black chai leaves (Waghbakri) (1 tablespoon)
- For more strong chai - add little bit more chai patti for less strong chai - add little less chai patti
- A lot chai patti can add bitterness in chai



3.

- Now add 1/8 teaspoon of special chai masala.
- Also, add 1/8 teaspoon of cardamom powder.



4.

- Add a gently smashed small piece of fresh ginger.



5.

- Add 2 teaspoon of sugar. (Add sugar as per need/taste)



6.

- Let it boil and once it boils for the first time then leave it on medium flame for 3-4 minutes.



7.

- Boil it on high-medium flame (back and forth) for 2-3 times
- This is how it will be looking once it boils completely.
- A lot boiling can make tea burned and have bitterness in taste.



8.

- Turn off the flame and strain the tea in a cup by using a metal strainer to separate chai leaves and other whole elements which cannot be drunk.

