

Masala chai

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Masala chai (/tʃaɪ/; Hindi: मसाला चाय, literally "mixed-spice tea"; Urdu: مصالحہ چائے) is a **flavoured tea beverage** made by brewing **black tea** with a mixture of aromatic **Indian spices** and **herbs**. Originating in the **Indian subcontinent**,^{[1][2][3]} the beverage has gained worldwide popularity, becoming a feature in many **coffee** and **tea houses**. Although traditionally prepared by a **decoction** of green cardamom pods, cinnamon sticks, ground cloves, ground ginger, and black peppercorn together with black tea leaves, retail versions include **tea bags** for **infusion**, instant powdered mixtures, and **concentrates**. The noun *chai* alone refers to the beverage tea, although some cultures have appropriated it as a **loanword** to mean *masala chai*.

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Masala chai



Masala chai served with biscuits

Alternative names	Chai, Spiced tea
Type	Flavoured tea
Region or state	Indian subcontinent
Created by	Traditional
Main ingredients	Black tea, milk, spices, sweetener
Variations	Chai latte, green chai

Cookbook: Masala chai

Media: Masala chai

Etymology and terminology

Main article: Etymology of tea

In many **Eurasian** languages, *chai* or *cha* is the word for **tea**. This comes from the **Persian** چای *chay*, which originated from the Chinese word for tea 茶 *chá*. (The English word "tea", though, comes from the **Teochew dialect** of Chinese *tee*h.) In English, this spiced tea is commonly referred to as *masala chai* or simply *chai*,^[4] though the term refers to tea in general in the original language. Numerous United States coffee houses use the term **chai latte** or the redundant term **chai tea latte** for their version to indicate that the steamed milk, much like a regular café **latte**, is mixed with a spiced tea concentrate instead of **espresso**. By 1994, the term had gained currency on the U.S.

