# **Masala Chai**

### Makes 2 cups



# **Ingredients**

Spice Mix – to be ground together:

24 green cardamom seeds

18 black peppercorns

1 tsp aniseed

½ tsp ginger powder

1/4 tsp cinnamon powder

#### Other ingredients:

15 oz water

5 oz milk

2 tsp black tea

3 tsp sugar

## **Method**

- 1. Make spice mix and grind together.
- 2. Boil water, milk and spice mix (1/4 tsp per cup of tea
- 3. Add the tea and sugar, mix and lower the heat
- 4. Reduce to the lowest heat and leave for 2 minutes
- 5. Strain and serve immediately.