

Spiced Indian Masala Chai

Enjoy the warm and comforting flavors of traditional Indian masala chai with this homemade recipe. Perfect for a cozy evening or a morning pick-me-up.



Beverage

Indian

10 min

Total time

Easy

Difficulty

120

kcal / serving

Ingredients

- 1 cup milk
- 1 black tea bag
- 1/2 inch fresh ginger, grated
- 2-3 whole green cardamom pods
- 1 cinnamon stick
- 2-3 whole cloves
- 2-3 black peppercorns
- 1-2 tsp sugar (optional)

Steps

- 1 In a small saucepan, bring the milk to a simmer over medium heat.
- 2 Add the black tea bag, grated ginger, cardamom pods, cinnamon stick, cloves, and black peppercorns to the milk.
- 3 Let the mixture simmer for 3-5 minutes, stirring occasionally.
- 4 Remove from heat and strain the chai into a cup.
- 5 Add sugar to taste if desired. Serve hot and enjoy!