

How to make *masala chai*

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Masala chai is a strong, sweet, and spicy Indian tea. Here I describe how it is prepared by [1].

Hardware

1. Small pot



2. Strainer



3. Mug



4. Spoon



5. Grater (optional)

Ingredients

1. black tea

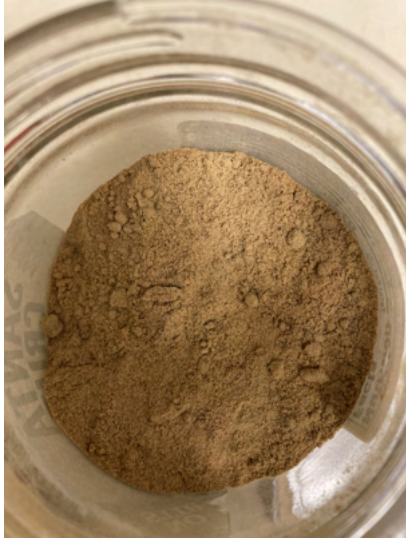


2. water

3. milk



4. ginger (powder) and/or fresh ginger



5. sugar



6. cinnamon (optional)



7. cardamom (optional)

8. saffron (optional)

Recipe

The recipe is for 1 serving.

1. Pour 1 mug of water into pot
2. Throw in about this much black tea:



3. (optional, for flavor/spice/freshness) As the tea + water come to a rolling boil, fresh ginger and/or lemongrass can be added.



4. After boiling tea + water + (optional) ginger and/or lemongrass for 2-3 minutes, add $\frac{1}{2}$ -mug of milk.
5. Next, add ginger powder.



6. (optional) Add cinnamon, cardamom, saffron, etc. For convenience I have those ingredients ground up.



7. Add sugar



8. Bring to a moderate boil.

9. Strain into mug.





10. Enjoy at your office desk...



...or by the window.



References

- [1] Mother