



CHAI SPICE CASCARILLA

INSTRUCTIONS

(for 64 oz yield)

- 1) Place one packet (3.5 oz by weight) loose **Chai Spice Cascarilla** tea in a filter paper in the MEM TEA IMPORTS provided brew funnel labeled "CHAI SPICE/ICED TEA".
- 2) Brew CHAI into ½ gallon **CHAI SPICE** pitcher.
- 3) Add ¾ measuring cup of sugar (or to taste) and STIR WELL.
- 4) This is the CHAI SPICE concentrate used to make hot and iced drinks. Store in a covered container in the refrigerator.
- 5) STIR before each use.
- 6) To make a hot CHAI LATTE, pour equal parts CHAI concentrate and milk into a steaming pitcher and steam on the espresso machine until hot (160°–170°). DO NOT OVERHEAT.
- 7) To make a cold CHAI, combine two parts CHAI concentrate and one part cold milk and pour over ice.

Chai Spice Cascarilla – Balanced harmony of sweet, smooth "cacao cascarilla", vanilla, exotic spices and Indian style *black* tea. Serve with hot milk and sweetened. CAFFEINATED.