



CHAI SPICE CASCARILLA

INSTRUCTIONS

(for 64 oz yield)

Steep proper amount of loose tea in 1/2 gallon boiled water.

- 1) Add $\frac{3}{4}$ measuring cup of sugar (or to taste) and STIR WELL.
- 2) This is the CHAI SPICE concentrate used to make hot and iced drinks. Store in a covered container in the refrigerator.
- 3) STIR before each use.
- 4) 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.
- 5) 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.