



# CHAI SPICE TEA

## INSTRUCTIONS

(for 64 oz standard coffee makers)

- 1) Place 3 oz (by weight) loose **MARK'S CHAI SPICE**, **RAS CHAI**, or **SPICY CHAI** tea in a filter paper in the **MEM** provided brew funnel labeled "CHAI SPICE".
- 2) Brew CHAI.
- 3) Add  $\frac{3}{4}$  measuring cup (or to taste) of sugar 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** – Traditional Indian heavy bodied black tea with an exotic spice mix, including cardamom, cinnamon, cloves and ginger. Always served with milk and sweetened. CAFFEINATED.

**Ras Chai Spice** – Traditional Indian heavy bodied black tea with a predominance of sweet spices, including cardamom, cinnamon and cloves. Serve with milk and sweetened. CAFFEINATED.

**Spicy Chai** – Echoing its ancient origins, this Chai blend contains more spice than tea, including fine cut ginger, black peppercorns and Grains of Paradise.