



# HERBAL CHAI SPICE TEA

## INSTRUCTIONS

(for 64 oz batch)

- 1) Place one (1) 4 oz packet loose **HERBAL CHAI SPICE** tea in a filter paper in the **MEM TEA IMPORTS** provided brew funnel labeled "CHAI SPICE/ICED TEA".
- 2) Brew CHAI.
- 3) Add 1 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.

**Herbal Chai Spice** – An *herbal* version of our popular Chai Spice black tea, this tea uses organic Rooibos from South Africa as a base, together with ginger, cardamom, clove and cinnamon. Serve with milk and sweetened. A delicious herbal beverage.  
NO CAFFEINE.