

Chamomile Chai



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Chamomile and honey is a soothing combination and the ground spices add notes of citrus and a little pepper kick. The drink is great when served warm, especially with apple pie on the side but do try the drink served over ice as well.

- Sub Category Name
Drink
Chai
- Recipe Source Name
Book of Tea Inspired Chai Recipes

Used Teas



t-Series Pure
Chamomile Flowers

Ingredients

Chamomile Chai

- 200 ml Dilmah Chamomile tea (5 minute brew)
- 100 ml Full cream milk
- Pinch of ground ginger



- Pinch of ground cardamom
- Pinch of white pepper
- Bee's honey

Methods and Directions

Chamomile Chai

- Add the ground spices to a teapot and brew the tea for 7 minutes
- Strain the tea
- Sweeten the tea with honey
- Add the milk and air the chai
- Pour into a large glass and garnish with dried chamomile flowers

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