

Forest Fruit Chai





A floral and fruity chai with a pastry-like base of vanilla, ginger and cardamom. Achai that will bring a smile to your face like the sun breaking through on a cloudy day.

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

Used Teas



t-Series Natural Rosehip with Hibiscus

Ingredients

Forest Fruit Chai

- 160 ml Rosehip & Hibiscus (5 minute brew)
- 80 ml Full cream milk (warm)
- Teaspoon of forest fruit jam
- Teaspoon of honey



- Pinch of ground ginger
- Pinch of ground cardamom
- Vanilla

Methods and Directions

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- Add the ground spices and the vanilla to a teapot and brew the tea for 5 minutes
- Strain the tea
- Sweeten the tea with the jam and the honey
- Add the milk and air the chai
- Pour into a teacup and garnish with a slice of strawberry

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