

Lavender Chai



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Bergamot and lavender are great companions in a drink. Classic Earl Grey tea with the addition of rosemary and thyme makes this chai very European.

- Sub Category Name

Drink

Chai

- Recipe Source Name

Book of Tea Inspired Chai Recipes

Used Teas



t-Series The Original Earl Grey

Ingredients

Lavender Chai

- 160 ml Dilmah Earl Grey (5 minute brew)
- 80 ml Full cream milk
- 20 ml lavender syrup/honey
- Pinch of ground dried rosemary



- Pinch of ground dried thyme

Methods and Directions

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- Add the ground spices to a teapot and brew the tea for 5 minutes
- Strain the tea
- Sweeten the tea with the syrup or the honey
- Add the milk and air the tea
- Pour into a large coupe glass and garnish with dried lavender