

## Walker's Chai



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John “Johnnie” Walker came to the idea of blending his whiskies after he successfully blended his teas in his grocer’s shop in the mid 1800’s. The ground black pepper and cloves match perfectly with the notes of nutmeg and vanilla in the whisky while the malty notes in both the tea and the whisky form a steady base for the character in the chai. The honey and the orange zest give the drink a pleasant ring.

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

### Used Teas



t-Series Supreme  
Ceylon Single Origin

### Ingredients



### **Walker's Chai**

- 160 ml Supreme Ceylon Single Origin (5 minute brew)
- 80 ml Full cream milk
- 40 ml Johnny Walker Gold Label Reserve
- Pinch of ground black pepper
- Pinch of ground cloves
- Bee's honey
- Zest of orange

### **Methods and Directions**

#### **Walker's Chai**

- Add a squeezed zest of orange and the ground spices to a teapot and brew the tea for 5 minutes
- Strain the tea
- Sweeten the tea with honey
- Add the milk and air the chai
- Pour into a double old fashioned glass and garnish with a little ground black pepper

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