



Frosty White Chocolate Chai



0 made it | 0 reviews



Robert Schinkel

- Sub Category Name
Drink
Chai
- Recipe Source Name
Webinar Christmas Recipes
- Festivities Name
Christmas
- Glass Type

Wine Glass



Used Teas



Silver Jubilee Ceylon
Original Breakfast
Tea

Ingredients



Frosty White Chocolate Chai

- 300ml Dilmah Breakfast Tea (5 min. brew)
- 100 ml Full cream milk
- 40 g white chocolate
- Spice combination: Pinch of vanilla (or a few drops of vanilla extract), Pinch of dried ground cardamom & cinnamon
- Lemon zest

Garnishing

- Cover the bottom of the outside of the glass with food glue/honey/syrup to make it sticky
- Sprinkle sugar over the glass to give it a frosty look

Methods and Directions

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- Add the cardamom to the tea in the teapot
- Brew the tea for at least 5 minutes at 95°C
- Warm up the milk in a pan or microwave
- Chop up the white chocolate and dissolve it in the hot milk, add the vanilla
- Add the milk to the tea and air the mixture in chai mugs or whisk it in a saucepan
- Pour into the glass
- Garnish with a zest of lemon and a pinch of cinnamon

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