QUEEN
-EST 1897-



PREP: 15
COOK: 17
SERVES:2

Vanilla Masala Chai (Indian Spiced Tea)

Embrace the warmth of Vanilla Masala Chai, where fragrant spices—cardamom, star anise, peppercorn, and cinnamon combined with the sweet allure of vanilla bean. Fresh ginger lends a gentle bite, while rich black tea and creamy milk create a soothing harmony, all kissed with the natural sweetness of pure maple syrup. Savor every soul-warming sip, perfect for sharing or a quiet moment of indulgence.

Ingredients

6 green cardamom pods
2 star anise
4 peppercorns
1 cup water
2-3 slices fresh ginger
½ cinnamon stick
1 Queen Finest Vanilla Bean Pod, split lengthways with seeds scraped

Method

STEP 1

In a mortar and pestle (or using a wooden chopping board and the hilt of a heavy knife), crush the cardamom pods, star anise and peppercorns. Add the crushed spices to a small saucepan with 1 cup water, ginger, cinnamon, vanilla bean and its seeds. Heat over medium-low heat until it is simmering then cover and simmer for a further 10 minutes.

STEP 2

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Ingredients

2 tbsp loose-leaf black tea (or 1-2 tea bags)

1 cup whole milk (or dairy-free milk alternative of choice)

Queen Pure Canadian Maple Syrup, to taste (approx. 2-3 tbsp)

Method

Remove from the heat, add the tea and let it steep away from the heat for a further 10 minutes then add the milk then return to a low heat. Once simmering again, turn off the heat and add maple syrup to taste.

STEP 3

Strain the tea into two tea glasses and serve.

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