

White Chocolate Chai Latte

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Chai Spice

- 4 tsp. ground cinnamon
- 3 tsp. ground ginger
- 2 tsp. ground cardamom
- 2 tsp. ground allspice
- 1 $\frac{1}{2}$ tsp. ground cloves

Chai Concentrate

- 4 cups water
- $\frac{1}{2}$ cup granulated sugar (or less, to taste)
- 16 chai teabags
- 1 tsp. chai spice blend

Latte

- 1.5 cups Chai Latte Concentrate
- $\frac{1}{4}$ cup white chocolate chips
- 1.5 cups milk
- 1 tbsp heavy cream

Chai Spice

1. Combine 4 teaspoons ground cinnamon, 3 teaspoons ground ginger, 2 teaspoons ground cardamom, 2 teaspoons ground allspice, and 1 $\frac{1}{2}$ teaspoons ground cloves and whisk well to combine.
2. Store in airtight container for up to six months.

Chai Concentrate

1. Place water in a sauce pot and set over heat to boil. While the water is heating, tie the teabags together and place in a large glass measuring cup and add 1 tsp. of chai spice blend, set aside.
2. When water boils, stir in $\frac{1}{2}$ cup sugar until dissolved. Remove from heat and pour the sweetened water over the teabags and spices.
3. Allow tea to steep for 30 minutes before draining bags and discarding.
4. Allow concentrate to cool to room temperature before covering and storing in refrigerator until ready to use.

Latte

1. Combine the chai tea concentrate and the white chocolate in a heavy bottomed pot. Heat over low heat and stir continuously until the chocolate has completely melted and incorporated in the tea.
2. Remove the tea from the pot pouring half in each of two cups.
3. Add the milk and cream to the pot and again heat over low. Whisk continuously to create froth until the milk is doubled in size.
4. Pour half of the milk over each glass of tea, then spoon froth over the top.
5. If desired, top with a dollop of whipped cream and a sprinkle of cinnamon and serve warm.

Beverage

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