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
- ½ cup granulated sugar (or less, to taste)
- 16 chai teabags
- 1 tsp. chai spice blend

Latte

- 1.5 cups Chai Latte Concentrate
- 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

- 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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