

# PERFECT VEGAN CHAI TEA RECIPE



# Perfect Vegan Homemade Chai Tea Latte

So, here's the recipe I use to make the best homemade vegan chai latte.

As you can see, it's a very simple recipe, and you will be able to make a lovely cup from the comfort of your own home. The great thing about this recipe, in fact, is that you do not need any fancy equipment, such as a costly coffee machine.

For this recipe you will need:

- **spice grinder or food processor (only if you are using whole spices. Not needed if opting for ground spices instead);**
- **few glass food containers with labels to store your chai spice mix;**
- **two saucepans, one to hold the milk and one to make the tea;**
- **large jar to store tea in the fridge;**
- **stovetop or microwave oven, to warm up the milk;**
- **milk frother (any inexpensive one will work);**
- **a spoon, to stir your chai latte.**
- **you favourite mug (mandatory!)**
- **a good book or your favourite tv show (optional, but highly recommended!)**

## **INGREDIENTS:**

### **FOR THE SPICE MIX**

**The chai spices I use are:**

- **4 Tbsp of ground cinnamon;**
- **2 Tbsp of ground cardamom pods;**
- **2 tsp of peppercorns;**
- **1 whole star anise;**
- **2 tsp whole or ground cloves;**
- **2 tsp ground nutmeg;**
- **1 Tbsp of ground ginger.**

**Bear in mind that you can use whole or ground spices. If using whole spices, you will need to ground them first to a fine powder.**

**Also, the quantities mentioned above are what I use in my own mix, according to what we like in our home. Feel free to adjust them as you wish, by adding a little less or little more of your favourite spice. The result will still be exceptionally good!**

### **FOR THE TEA**

- **2 cups of water;**
- **2 tea bags of black tea (breakfast tea is perfect);**
- **Sweetener of choice, to taste.**

### **FOR THE CHAI LATTE**

- **1/2 cup of the chai tea you have prepared;**
- **3/4 cup plant-based milk of your choice;**
- **Sweetener of choice, to taste;**
- **Ground cinnamon to sprinkle on top.**

## **METHOD:**

**Firstly, you will need to prepare your spice mix.**

**In a large bowl, simply mix all the ground spices, till they are evenly blended.**

**You can then transfer your mix to a glass jar and seal it and label it accordingly.**

**Next, you will need to prepare your tea.**

**In a large saucepan, mix 2 cups of water with 1 Tbsp of spice mix, and bring to boil over high heat. Make sure to stir continuously, to help the spices dissolve into the hot water.**

**When the water is boiling, turn off the heat, add the 2 teabags of black tea, and let the mix steep undisturbed.**

**Once the tea has reached room temperature, you can discard the tea bags, and strain it through a fine mesh or cheese cloth into a large glass jar. Close the lid tightly and you can store this tea in the fridge for up to a week.**

**Next time you are ready to make your chai latte, pour 1/2 cup of your pre made tea in a small saucepan, and gently warm it up on the stovetop.**

**Separately, warm up 3/4 cup of your chosen vegan milk and use the frother to make it all creamy and fluffy.**

**Now it's time to grab your favourite mug!**

**Slowly pour the tea first, and add more sweetener if you like. Follow with the frothed milk. Lastly, sprinkle some ground cinnamon on top.**

**Serve immediately and enjoy!**

## **MY BEST TIPS**

**I've been brewing Chai latte at home for a very long time now, and I feel I've learned a few tips during this time. I'm absolutely happy to share them with you, because I want you to be able to enjoy a nice and spicy cup whenever you feel like, and not only when you visit a coffee shop.**

### **GROUND SPICES VS WHOLE SPICES**

**Firstly, when it comes to making the spice blend, I use them whole whenever possible.**

**I do feel that ground spices are less potent than whole ones, so I just prefer blending them myself as I need them.**

### **WHOLE CARDAMOM PODS**

**If you decide to buy whole green cardamom pods, for a stronger taste, and if you have time, you could toast them first on a small pan over medium heat. Just toss them in the pan and make sure to move them around as you toast them, so as not to burn them. After toasting them for a couple of minutes, let them cool down before grounding them, and before adding them to the rest of the spice mix.**

### **STRAIN THE TEA WELL**

**Before storing your tea in the fridge, it is really recommended to run it through a fine mesh strainer or a cheese cloth. Do not skip this step or you will end up with a horrible powder at the bottom of your jar, and in your chai latte.**

**NOT ALL PLANT-BASED MILK WILL WORK IN THIS RECIPE**  
Cow's milk tends to have a higher content of fat in it, compared to plant-based ones.

If opting for vegan milk, oat milk is probably your best option if using to make chai latte at home. Not only the mild taste blends perfectly with the spices, but also its consistency is creamy and will froth better than other types of non-dairy milks.

Naturally, you can try different milks, and play around with different brands, but I honestly would not recommend rice milk or almond milk as they tend to be more watery.

A good option could be to buy the "barista" version of your favourite milk, as they have higher contents of fats and therefore will work better in this recipe.

#### **WHAT KIND OF TEA IS USED FOR CHAI TEA?**

Generally speaking, you should use a blend of black tea to brew chai tea or latte. You can use loose tea leaves for a better and deeper flavour. However, if that's not an option, black tea bags are just as good.

In my opinion, black tea is the only type you can use to make a proper chai tea, and I would not recommend you use herbal teas for this purpose.

#### **ADDING EXTRA SWEETENER**

If you prefer to add extra sweetener to your chai latte, make sure to do so while you are warming up the milk, and before frothing it. This little tip will make sure your milk will stay fluffy and frothy when you add it to the pre made tea.