

JANUARY 02

CHANTAL
Est. 1971
CRAFTED KITCHENWARE



Spice Veil

CHAI TEA LATTE

A swirl of warmth wrapped in tradition.

INGREDIENTS:

- 1 black tea bag or 1 tsp loose leaf black tea
- 1 cup (240 ml) water
- ½ cup (120 ml) milk (whole, oat, or your choice)
- 1 cinnamon stick
- 2 cardamom pods, lightly crushed
- 2 whole cloves
- 2–3 slices fresh ginger
- 3–4 black peppercorns
- 1–2 tsp honey or sugar (to taste)

INSTRUCTIONS:

Simmer water with spices and tea for 5–7 minutes. Strain. Add steamed milk and sweetener. Stir gently and serve warm.

PAIR WITH:

Warm cinnamon rolls or chewy molasses cookies—perfect for curling up with a mug of chai.

