

JANUARY 22

CHANTAL
Est. 1971
CRAFTED KITCHENWARE



Cardamom Cream

ASSAM TEA WITH CARDAMOM AND CREAM

Spiced silk with a creamy finish

INGREDIENTS:

- 1 tsp loose leaf Assam black tea or 1 tea bag
- 1 cup (240 ml) boiling water
- 2–3 crushed cardamom pods
- $\frac{1}{4}$ cup (60 ml) cream or milk (whole, oat, or your choice)
- Optional: 1 tsp sugar or honey (to taste)

INSTRUCTIONS:

Brew Assam tea with crushed cardamom pods in boiling water for 5 minutes. Strain if needed. Add cream or milk and sweeten to taste. Serve warm.

PAIR WITH:

Cardamom-spiced shortbread for a fragrant crunch —or— buttery croissants for a classic, flaky complement.