



CHAT MASALA TEA

Ingredients

1.25 litres water
5 black peppercorns
6-8 cloves, coarsely ground
8 green cardamom pods, ground
1 tablespoon fresh ginger
6 teaspoons black tea leaves
Sugar to taste

Directions

1. Add the water to a pot and bring to the boil.
2. In a mortar, add all the spices and grind them to a fine powder using a pestle.
3. Add all the spices and boil for about two minutes over medium heat.
4. Add the tea leaves and boil for a further one minute, then reduce the heat and simmer for about 5 minutes.
5. Pour the mixture including the spices into a teapot.
6. Stir in the sugar to your taste.