

Masala Chai

Equipment needed –

Large saucepan, measuring jug, measuring spoons (teaspoon), fine sieve and 28 cups.

Ingredients from the Pantry –

- 12 cloves, coarsely ground
- 16 green cardamom pods
- 2 cinnamon sticks, broken into pieces
- 2 teaspoons of ground ginger
- 2 teaspoons of ground fennel
- 12 teaspoons tea leaves
- 2.5 litres of milk
- 150 g sugar

What to do –

1. Measure out 3 litres of water, place in a large saucepan and bring to the boil.
2. Measure out 2 teaspoons of ground fennel and add to the water.
3. Break up the cinnamon sticks and add to the water.
4. Ground the cloves and add to the pan of water.
5. Measure out the ground ginger and add to the water.
6. Count out the cardamom pods and add to the water.
7. Bring to the boil for about 2 minutes over a medium heat.
8. Measure out 12 teaspoons of tea leaves and add to the pot. Boil for a further 1 minute.
9. Reduce the heat and simmer for about 5 minutes.
10. Measure out 2.5 litres of milk, add to the pot and return to the boil.
11. Once boiling, reduce the heat and simmer for a further 2 minutes.
12. Remove from the heat. Measure out 150 grams of sugar and stir through the tea.
13. Strain through a fine sieve and pour into 28 cups to serve.

Serves –

- 28 students.