

## Vanilla Chai Loose Leaf Tea

English Tea Store

- **Cup Characteristics:** Creamy Madagascar vanilla notes dance with tingling Malabar Coast spices. A lively ginger finish is accentuated by candy cardamom
- **Infusion:** Bright and tending coppery with rosy highlights
- **Ingredients:**Black tea, Ginger, Cinnamon, Cardamom, Black & White pepper, Clove, Calendula petals, Nutmeg, and Natural flavors
- **Caffeine/Antioxidant Level:** Medium/High
- **Grade(s):** OP (Orange Pekoe)
- **Manufacture Type(s):**Orthodox (Traditional leafy)
- **Region:** Assam + Kerala / Nuwara Eliya + Dimbula + Uva
- **Growing Altitudes:** 500-8500 feet above sea level
- **Shipping Port(s):** Calcutta + Haldia + Cochin / Colombo
- **Ingredients From:** India/Sri Lanka

### Brewing Instructions

For a traditional chai, we recommend bringing freshly drawn cold water to a rolling boil. Place a heaping teaspoon of tea for each cup into the teapot and pour boiling water over the leaves. Let steep for at least 7 minutes, to bring out the "true" chai taste. While the tea is steeping, prepare your cup - use about 2 teaspoons of sugar, and fill about 20% of the cup's volume with milk.