



Homemade Chai Blend:

- 2 teaspoons ground cardamom
- 2 teaspoons ground cinnamon
- 2 teaspoons ground cloves
- 1 teaspoon ground white pepper

Mix spices until well blended.
Makes about 2 tablespoons.



Chai

Hot Flavor Combo

Breaking out of coffee and teahouses, chai is spilling into a variety of foods and beverages. Most recognized as an aromatic, spiced tea from India, people are discovering its signature taste — a blend (chai masala) that can include cardamom, cinnamon, cloves, and pepper — as a flavor all its own. Chai's warm, comforting flavor and aroma make it ideal for everything from frozen desserts and chocolate to cereal and snack bars, as well as aromatherapy products and natural foods.

It's easy to customize chai masala to one's own taste preferences using ingredients right in the pantry.

Perfect partners for chai include:

anise, chocolate, citrus, coconut, coffee, cream, ginger, honey, nutmeg, tea, and vanilla.

Chef Maneet Chauhan of Vermilion in Chicago, serves up three times the chai in a single dessert — a bread pudding made with a chai-flavored pound cake, chai liqueur, and a pudding consisting of chai flavors, eggs and cream.