

CHAI CONCENTRATE INSTRUCTIONS

Makes **64 oz** (1 liter) of **DOUBLE-STRENGTH CHAI**
to be blended 1:1 with **MILK/SOY/WATER/ETC.**

Note: Though we recommend not sweetening the concentrate, we've included instructions for a lightly-sweetened version below, as well as a version that is spicier.

INGREDIENTS

- 3 oz (90 g)
loose leaf chai
- 15-20 g fresh ginger
(optional - for more
spice)
- 3/4 cup sugar (optional)

INSTRUCTIONS

1. Place loose leaf chai in receptacle/infuser.
2. (Optional) add the fresh ginger.
3. (Optional) add the sugar and 2 qts (2 liters) of boiling water.
4. Steep for 15+ minutes, then remove the leaves.
5. Allow to cool and store in fridge.

Pour **CONCENTRATE** and
MILK/SOY/WATER/ETC.
in a **1:1 RATIO** into a steaming
pitcher. Steam until hot, then serve.

Unless you've added the optional
sugar, remind your customer that the
beverage is unsweetened.

Recommended Chai Blends:

Ginger Chai (additional fresh ginger may not be needed), Chaz's Chai, Vanilla Chai

