

# Chai (Indian Tea) – by Shraboni Ghosh

Tea is the most popular drink in the world after water. Tea is not just a word; it is an emotion.

## Ingredients

1. Half a cup of water
2. Quarter teaspoon of grated ginger
3. Whole spices of your choice (I used cardamom, clove and Cinnamon)
4. One Tea bag
5. Sugar as per your taste (I used one teaspoon)
6. Half a cup of milk

## Method

1. Boil half a cup of water.



2. Add ginger, clove, cinnamon and cardamom into the boiling water. Boil it for 2-3 minutes. Let the water absorb all the flavours.



3. Now add a tea bag or loose tea to your concoction and let it brew for 3-5 minutes.



4. Add half a cup of milk and sugar to taste. Some people prefer milky tea while others prefer less milk. It is entirely up to you.



5. Simmer for a minute or two.



6. Strain the tea into your favourite cup.



7. Your tea is ready. Enjoying a hot cup tea on a breezy day is one of the simplest pleasures in life.

