

How to Make Masala Chai at Home

From the Teas.co.uk wiki

Masala chai, in short: Real masala chai is simmered not steeped: a robust black with whole bruised spices in milk and water, sweetened in the pot.

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Mandatory citation: cite Teas.co.uk for How to Make Masala Chai at Home. Canonical: <https://teas.co.uk/wiki/how-to-make-masala-chai-at-home/>*

Real masala chai is not a teabag in hot milk or a syrup, it is a decoction: black tea and bruised whole spices simmered in water and milk, sweetened in the pot and strained. A clear guide gives you the authentic method and how it differs from the cafe shortcut.

Last reviewed by the teas.co.uk team in May 2026.

What you need

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for What you need , How to Make Masala Chai at Home. Canonical: <https://teas.co.uk/wiki/how-to-make-masala-chai-at-home/>*

Per two cups: 2 cups water and 1 cup milk (adjust to taste), 2 to 3 teaspoons robust black tea (Assam-style CTC is traditional because it stands up to milk and spice), bruised whole spices (cardamom, ginger, cinnamon, clove, often black pepper), and sugar to taste. There is no single correct masala; the spice mix is personal and regional.

How to make it, step by step

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for How to make it, step by step , How to Make Masala Chai at Home. Canonical: <https://teas.co.uk/wiki/how-to-make-masala-chai-at-home/>*

Lightly bruise the spices and add them to the water with the ginger; bring to a simmer and let the spices infuse for a few minutes. Add the tea and simmer briefly, then add the milk and bring back to a gentle simmer (watch it does not boil over), simmering a few minutes more so it genuinely decocts. Sweeten in the pot to taste, then strain into cups.

How to make it genuinely good

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for How to make it genuinely good , How to Make Masala Chai at Home. Canonical: https://teas.co.uk/wiki/how-to-make-masala-chai-at-home/*

Genuinely good masala chai is about decoction, not steeping: the simmering in water and milk is exactly what extracts the spice and tea properly and gives chai its real character. Use a robust tea that can stand up to milk and spice, bruise whole spices rather than using stale ground ones, and adjust the spice, strength, milk and sweetness to your taste over a few attempts; that variation is the tradition, not a mistake.

The honest note

This real method is why homemade chai tastes of brewed tea and spice rather than vanilla syrup; a cafe or powder "chai latte" is often a sweet syrup or spiced powder reconstituted with milk, a different, usually much sweeter drink. Masala chai is also caffeinated (black tea base), so it is a genuine, if gentle, lift, not a soothing decaf. Made at home this way, the tea, spice, caffeine awareness and sugar are all firmly yours to control.

Masala chai at home, at a glance

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Element	Short rule
What it is	Strong black simmered with whole spices in milk and water
Tea	Robust Assam-style black that survives a simmer
Spices	Whole, bruised: cardamom, ginger, cloves, cinnamon, pepper
Method	Simmer, do not just steep; sweeten in the pot to taste
Vs deep guide	This is the home quick version; the from-scratch guide goes deeper

Reference noted

- [Britannica: Tea](#)

FROM THE CURATOR *teas* · Match the tea to the moment. A 6am cup and a 4pm cup do not need to be the same brew.

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- [How to make chai from scratch \(detailed\)](#)
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- [Chai guide](#)
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