The Standard Chai Cup

From the teas.co.uk wiki

A chai cup from a bag wants three small upgrades over a plain black brew: water at 100C (chai needs heat to release the spice), a slightly longer steep (so the cinnamon, cardamom and ginger actually come through), and milk added in the cup rather than the kettle. Get those right and you have the warming, spiced, milky cup chai is meant to be.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the The Standard Chai Cup recipe. Canonical: https://teas.co.uk/recipes/chai-tea/the-standard-chai-cup/*

Chai spice and black tea come together in PG Tips Chai Special Blend, the bag used for this cup. One mug, a few minutes.

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