

Iced Chai

From the Teas.co.uk wiki

Iced chai done right is closer to a dirty chai milkshake than a flat cold tea: a strong, sweetened, spiced concentrate, plenty of ice, then milk poured over so it ribbons through. Cinnamon and cardamom carry through cold milk far better than people expect, as long as the base is strong enough.

Source: [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Iced Chai recipe. Canonical: <https://teas.co.uk/recipes/iced-tea/iced-chai/>*

It uses PG Tips Chai Special Blend, a black tea and chai spice blend. Ten minutes plus chilling, makes two glasses.

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