Vanilla Chai (Stovetop Method)

From the teas.co.uk wiki

Proper chai isn't a cup-and-bag job: it's a small saucepan of equal parts milk and water, fresh ginger, a crushed cardamom pod and a bay leaf, brought to a simmer with the bag for three minutes. This is the chai-wallah method scaled to one cup, and it gives a depth that pouring water on a bag can't touch. Pukka Vanilla Chai (cinnamon, ginger and Madagascan vanilla on a black-tea base) needs that direct heat in milk to open up.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Vanilla Chai (Stovetop Method) recipe. Canonical: https://teas.co.uk/recipes/chai-tea/standard-vanilla-chai-stovetop-method/*

It uses Pukka Organic Vanilla Chai. Caffeinated, so a morning cup. Jaggery is the traditional sweetener, but demerara or maple syrup work. If you want to push it into Mughal dessert territory, bloom a pinch of Kashmiri saffron in warm milk and stir pistachio through at the end: the optional steps below turn the same base into a saffron-and-pistachio chai, closer to a kulfi in a cup.

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