Chai Latte

From the teas.co.uk wiki

Chai latte is the cafe version, closer to the way masala chai is made in India, where the spices go into the milk as well as the tea. Brew two Teapigs Chai temples down to a strong little concentrate, and warm your milk with a cinnamon stick and a little fresh ginger so it takes on the spice rather than just thinning the chai out.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Chai Latte recipe. Canonical: https://teas.co.uk/recipes/chai-tea/chai-latte/*

Oat milk froths up beautifully here, though whole milk works just as well. Sweeten with maple or honey, pour the frothed milk over the concentrate, and finish with grated nutmeg. Leave the cinnamon stick in to keep flavouring the cup as you drink.

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