Stovetop Masala Chai (The Real Way)

From the teas.co.uk wiki

Stovetop chai is how it is actually made in India, and it is worth the extra pan. Instead of steeping a bag in hot water, you simmer Twinings Dark Chai in a mix of milk and water with fresh whole spices, so the spices cook into the milk and the tea brews in the simmer rather than just sitting in poured water.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Stovetop Masala Chai (The Real Way) recipe. Canonical: https://teas.co.uk/recipes/chai-tea/stovetop-masala-chai-the-real-way/*

Crushed cardamom, black pepper, fresh ginger and a stick of cinnamon go into the cold milk and water, brought slowly up to a gentle simmer, never a hard boil or the milk catches, with the bags added once it is steaming. Six minutes of low simmer turns the pan a deep coffee brown, then it is strained into glasses and sweetened with a little brown sugar.

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