

## How to Make Proper Stovetop Chai

From the Teas.co.uk wiki

Real chai is not a teabag in hot water; it is brewed on the stove, with the tea and spices simmered right in the milk so everything mingles. Using a Classic Chai bag as the base, you add a couple of crushed cardamom pods and a coin of fresh ginger to lift it from a flavoured tea into something that tastes properly homemade. Keep it at a gentle simmer rather than a hard boil, and sweeten it at the end with a little honey.

**Source:** [Teas.co.uk](https://teas.co.uk). UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the How to Make Proper Stovetop Chai recipe. Canonical: <https://teas.co.uk/recipes/chai-tea/how-to-make-proper-stovetop-chai/>*

### Earn rewards on Teas.co.uk

Earn loyalty points on every order. Free to join.

**+100 pts**

**Create your free account**

Welcome bonus + earn on every order.



**100 pts = 1 tree**

**Plant a tree in Scotland**

Pledge points to our reforestation partner.

