Ginger Chai Affogato

From the teas.co.uk wiki

A chai affogato works the same way the coffee version does, as long as the chai is brewed as a strong, water-based concentrate rather than a milky one. Two ginger chai bags are simmered hard with extra fresh ginger and cardamom into a thick, spicy syrup, then poured hot over cold vanilla ice cream. The bold ginger heat against the sweet cold cream is the whole point, the same contrast that makes an espresso affogato work.

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

A warming little pudding for a cold evening.

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