Cardamom Spiced Kettle Chai

From the teas.co.uk wiki

Proper masala chai is simmered slowly in a pan, but on a busy morning this is the version that actually gets made: the spices go straight into the kettle or pot with the tea bags and steep together while you find a mug. Cardamom leads, with ginger and cinnamon behind it, and Ceylon black gives it enough backbone to carry the lot.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Cardamom Spiced Kettle Chai recipe. Canonical: https://teas.co.uk/recipes/chai-tea/cardamom-spiced-kettle-chai/*

A spoon of honey and just a splash of milk keep it light rather than creamy, so the spice stays out in front. Strain, and it is ready in under ten minutes.

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