



Cashew Chai Latte

⌚ 15—25 Min 

Preparation

- 1 Heat the cinnamon sticks, peppercorns, whole cloves and cardamom in a small pan over a medium heat, stirring occasionally. Add water and the ginger and simmer for 5 minutes.
- 2 Remove the pan from the heat, add the tea and mix thoroughly. Then strain the tea and pour into 2 large cups.
- 3 Warm the cashew milk in a pan and use a milk frother or hand blender to froth it. Add the milk, serve straight away and enjoy.

Ingredients 2 Portions

♦ = Kotányi Produkte

480 ml	Cashew milk
240 ml	Water
60 ml	Maple syrup
4 pieces	Ginger slices, fresh
1 tbsp.	Black tea
1 tbsp.	♦ Pepper Black, Whole
5 pieces	♦ Cloves, Whole
3 pieces	♦ Cardamom, Whole
1 piece	♦ Cinnamon, Whole

