

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

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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