

Masala tea by Venkatesh Bhat (3 cups)
<https://www.youtube.com/watch?v=NIbibkE4d1E>

Ingredients

- Tea leaf tea - 3 tea spoon
- Water to boil - 1 cup
- Cinnamon - 10 small pieces
- Cardamom - 3
- Cloves - 2
- Ginger - 12 g – 25 g



Method

- Crush spices
- Boil 1 cup of water. When it boils add the crushed spices.
- Once water boils add 3 tea spoons of tea. Boil for further 2 minutes.

Black tea	Milk tea
• Strain the tea. Add 2 cups of boiling water	• Add 2 cups of milk at room temperature
• Squeeze half a lime to tea.	• After the first boil, boil for further 30 sec
• Optional flavour mint leaves, lemon grass	
• If you like you can add sugar/honey	• Add sugar if needed.

Asam tea for milk tea

Dargiling tea for black tea.