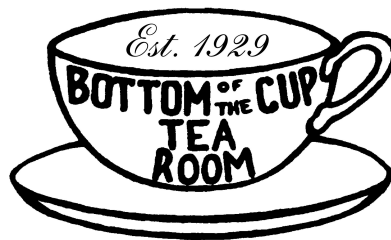




"World Famous"



AIB International
Guelph Food Technology Centre
University of Guelph
Certificate # 250612

"Specialty Tea"

INDIAN SPICED CHAI

(Blended Black Masala Chai)

Country of Origin: Sri Lanka **Region:** Nuwara Eliya, Dimbula, and Uva **Shipping Port:** Colombo/Sri Lanka
Grade: OP (Orange Pekoe) **Altitude:** 5600 – 6400 feet above sea level. **Manufacture Type:** Orthodox
Cup Characteristics: Superb body with mellow Indian spice notes. Creates a sensory trip to the sub-continent.
Infusion: Coppery bright - especially enticing with milk
Ingredients: Luxury black Tea, Cardamom, Cloves, Coriander, Cumin Seed, Sweet cumin seeds, Curry leaves, Lemon Grass, Rampe leaves, Cinnamon, Aniseed.

Information:

In many parts of India there is a saying that loosely translated as: "spiced chai...the tea that eats like a meal" - and in certain parts of India it's true. Traditional Indian chai is a heady mix of spice and tea. Chai recipes are handed down from generation to generation the way westerners pass on grandma's apple pie recipe. The tea is traditionally brewed by boiling milk, adding good thick black tea, various spices and then boiling it again. The resulting mixture is thick, spicy and incredibly full-bodied. If your spoon stands up in the cup, it's ready!

Ok, that might be a little over the top, but it's no exaggeration to say that drinking great chai is almost a religious experience. As the brew reaches all the corners of your body it fills you with a warm glow that you will want to experience again and again. Luckily, if you're in India, spicy fresh chai is available just about everywhere. Chai-sellers, known as Chai *Wallahs* sell their concoctions at roadside stalls, train stations, anywhere you can think of. The tea is served in small clay cups known as *chullarhs* that are smashed on the ground once the tea is finished.

Our Master taster has sampled literally hundreds of chais served everywhere from Bombay to Darjeeling. Of all these, one stands out above all the rest. Just outside of the airport in Guwahati, Assam, there is a cab-stand tucked in behind a local shrine. While waiting for a plane to take him back to Calcutta many years ago, he accepted a cup of chai from the local *Wallah*. The cup, with its blend of pepper, cinnamon, cardamom and other spices quite literally blew his mind. It was this cup that inspired our version of Indian Spice Chai. So, even if you aren't in India, brew yourself a pot, summon your inner Chai *Wallah* by calling out "chay-ee! chay-ee" and watch your customers come back time and time again.

IMPORTANT: Turn your bag of Chai upside down a few times. The powdered spices can settle at the bottom of the bag during transit.

Hot tea brewing method: Bring freshly drawn cold water to a rolling boil. Place 1 heaping teaspoon of tea for each cup into the teapot. Pour the boiling water into the teapot. Cover and let steep for 5-10 minutes (for true 'Chai' steep at least 7 minutes). While the tea is brewing prepare your cup to receive the chai - put 2 teaspoons of sugar in the cup and add milk (about 20%) of the cup's volume. When the chai is ready - pour into your cup.

Iced tea-brewing method: (to make 1 liter/quart): Place 6 teaspoons of tea into a teapot or heat resistant pitcher. Pour 1 1/4 cups of freshly boiled water over the tea. Steep for 5 minutes. Quarter fill a serving pitcher with cold water. Pour the tea into your serving pitcher straining the leaves. Add ice, milk, sugar and top-up the pitcher with cold water. Garnish and sweeten to taste. [A rule of thumb when preparing fresh brewed iced tea is to double the strength of hot tea since it will be poured over ice and diluted with cold water].