

## Chai masala recipe

- ¼ cup cloves (Laung)
- ¼ cup Green Cardamon (Elaichi)
- ¼ cup Black pepper
- 1 tbsp fennel seed (Saunf)
- 6 inch Cinnamon (Dalchini )
- 2 tbsp Dry Ginger powder
- 1 Nutmeg grated
- 5 to 6 bay leaves

## INSTRUCTIONS

- In a heavy-bottomed pan roast cardamom, cloves, pepper, cinnamon, bay leaves and fennel until it turns aromatic. keep aside.
- Cool completely, and transfer all the spice mix into blender (except Nutmeg) blend to make a coarse powder. Grate the nutmeg in the powder.
- Store in an airtight container for up to a month.
- Use ¼ tsp of this powder for each cup of Indian chai.