



My Instant Chai recipe

Preparation : 5 minutes | Ready in 5 minutes

Depending on the quantities, choose the list of ingredients that suits you.

For a jar of spices (about 41 g):

- 20 g cardamom
- 12 g g ginger
- 9 g cinnamon
- a pinch of powdered cloves or 1-2 cloves

For about 3 jars (125 g):

- 60 g cardamom
- 37 g g ginger
- 28 g cinnamon
- $\frac{1}{4}$ teaspoon of powdered cloves or or 4-5 cloves



Preparation:

If you use powdered spices, mix all the spices until you obtain a homogeneous mixture.

Alternatively, you can use a food processor. Put all your spices in the bowl and mix all the ingredients for about ten seconds.

A little anti-waste trick if you use a food processor. Once your preparation is empty, add a little chocolate powder and almond milk to make a delicious chocolate drink.