



The Royal
Empress Tea House

COCHIN MASALA CHAI

(Specialty Chai Tea)

Country of Origin:	India and Kenya
Region:	Assam and Travencore districts in India, Nandi in Kenya
Shipping Port:	Calcutta and Cochin in India, Mombasa in Kenya
Grade	BP (Broken Pekoe)
Altitude:	1000 – 5900 feet above sea level.
Manufacture Type:	CTC (Cut, Torn and Curled)
Cup Characteristics:	Full bodied tea enhances South Indian masala spices. The finish has cardamom notes peeking out from lively ginger. Superb with milk and sugar.
Infusion:	Bright and coppery with golden highlights.
Luxury Ingredients:	Black tea, Ginger, Coriander, Cardamom, Cinnamon, Clove, Black pepper

Information:

The ancient city of Cochin is one of Southern India's most important. It is for this reason that the city is sometimes referred to as the Gateway of Southern India. Throughout the centuries, the city, which is situated in the state of Kerala, came under the rule of many different masters. First came the exotically named Zamorin of Kozhikode (Calicut). It is believed however that the name of the city derives from the Chinese word "kochi", given to the city by its next ruler, the great Kublai Khan.

Cochin however first came to prominence during the rule of the Portuguese around 1530. Their empire at the time was one of the world's most powerful and under their tenure Cochin developed into a very prosperous trading centre. After the Portuguese came Dutch rule in the mid 17th century, followed by the British, and finally, after Indian independence, Indian rule.

One can imagine that is because of this mix of cultures that Cochin subsequently became famous for a mixture of its own, *Cochin Masala* - a mixture of coconut, ground red chilies, dal, coriander, and turmeric. Cochin Masala is a cooking staple in Southern India and is used to flavor curries of all sorts. It is with high regard for the long history of this ancient city that we present this wonderful chai, one of India's most popular beverages. Traditionally this chai would be brewed using milk instead of water. The same effect however, can be created by brewing your tea in the usual fashion and adding warm milk. Brew yourself a cup and be spiritually transported to old Cochin - truly superb tea.

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].