



The Royal Empress Tea House

ROOIBOS MASALA CHAI

(Specialty Chai Tea)

Country of Origin:	South Africa, India
Region:	Cederberg, Assam and Travencore
Shipping Port:	Cape Town, Calcutta and Cochin
Grade	Choice Grade #1
Altitude:	1500 – 2500 ft., 1000 – 5900 ft. above sea level
Manufacture Type:	Fermentation
Cup Characteristics:	Mouth enlightening Malabar spices combine with sweet rooibos to create a herbal treat.
Infusion:	Bright, milk adds a lovely creamy note and brightness.
Luxury Ingredients:	Rooibos, Ginger, Coriander, Cardamom, Cinnamon, Clove, Black pepper

Information:

This herbal tea is sometimes referred to in our office as the blend with an identity crisis. Why? Well, what else do you call it when you have a mix that combines the mellow character of Rooibos, with the sensual spiciness of Masala chai? Is it relaxing? Is it a pick me up? Or is it both?

Confused? Let us explain. Rooibos is well known to be one of the most relaxing hot beverages one can brew. The needle shaped leaves of the Rooibos bush, (Latin: *Aspalathus linearis*) produce a caffeine free drink that is noted by nutritionists and health consultants the world over for its soothing character. Masala chai, with its base mixture of ginger, cardamom, cinnamon, coriander, clove, and black pepper, is generally considered to be one of the more overtly spicy examples of all blends.

Interestingly the mixture of these two distinct characters gives this chai a lovely sense of balance. Think ying and yang, night and day, or Simon and Garfunkel, (although they did split up I guess!)

Brew yourself a cup, sit back and it will all start to make sense. As with all chais, the complex character of the blend can be wonderfully opened up when prepared with warm soy, or whole milk. Enjoy the complications of this herbal blend!

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].