



Spiced Honey Chai Latte

with a Mountain Mist Twist

Warm, comforting and beautifully aromatic, this Spiced Honey Chai Latte blends fragrant black tea with warming spices and creamy milk, naturally sweetened with Mountain Mist Cinnamon Whipped Honey.

SERVES 2 | PREP 5 mins | COOK 10 mins | DIFFICULTY EASY

INGREDIENTS

Chai Base

- 2 cups full cream milk (or your preferred milk)
- 2 black tea bags
- 2 tbsp Mountain Mist Cinnamon Whipped Honey
- ½ tsp ground cinnamon
- Pinch ground ginger
- Pinch ground cardamom
- Tiny pinch ground cloves
- ½ tsp vanilla extract

To Serve

- Extra Mountain Mist Cinnamon Whipped Honey
- Ground cinnamon for dusting
- Cinnamon sticks (optional)
- Star anise (optional)

METHOD

1. Pour the milk into a saucepan over medium heat until steaming, but do not boil.
2. Add the tea bags and allow them to steep for 3–4 minutes.
3. Remove the tea bags and whisk in the Mountain Mist Cinnamon Whipped Honey until fully dissolved.
4. Add the cinnamon, ginger, cardamom, cloves and vanilla, whisking until smooth and fragrant.
5. Heat gently for another 2–3 minutes.
6. Froth the chai using a milk frother or whisk until light and creamy.
7. Divide between two warmed mugs.
8. Finish with a light dusting of cinnamon and a delicate drizzle of Mountain Mist Cinnamon Whipped Honey.

MOUNTAIN MIST TIP

For an even richer café-style latte, froth a small amount of extra warm milk separately and spoon it over the top before finishing with cinnamon.

Gather around the table.