



Recipe book

drinks, bakes & bites

hello & welcome!

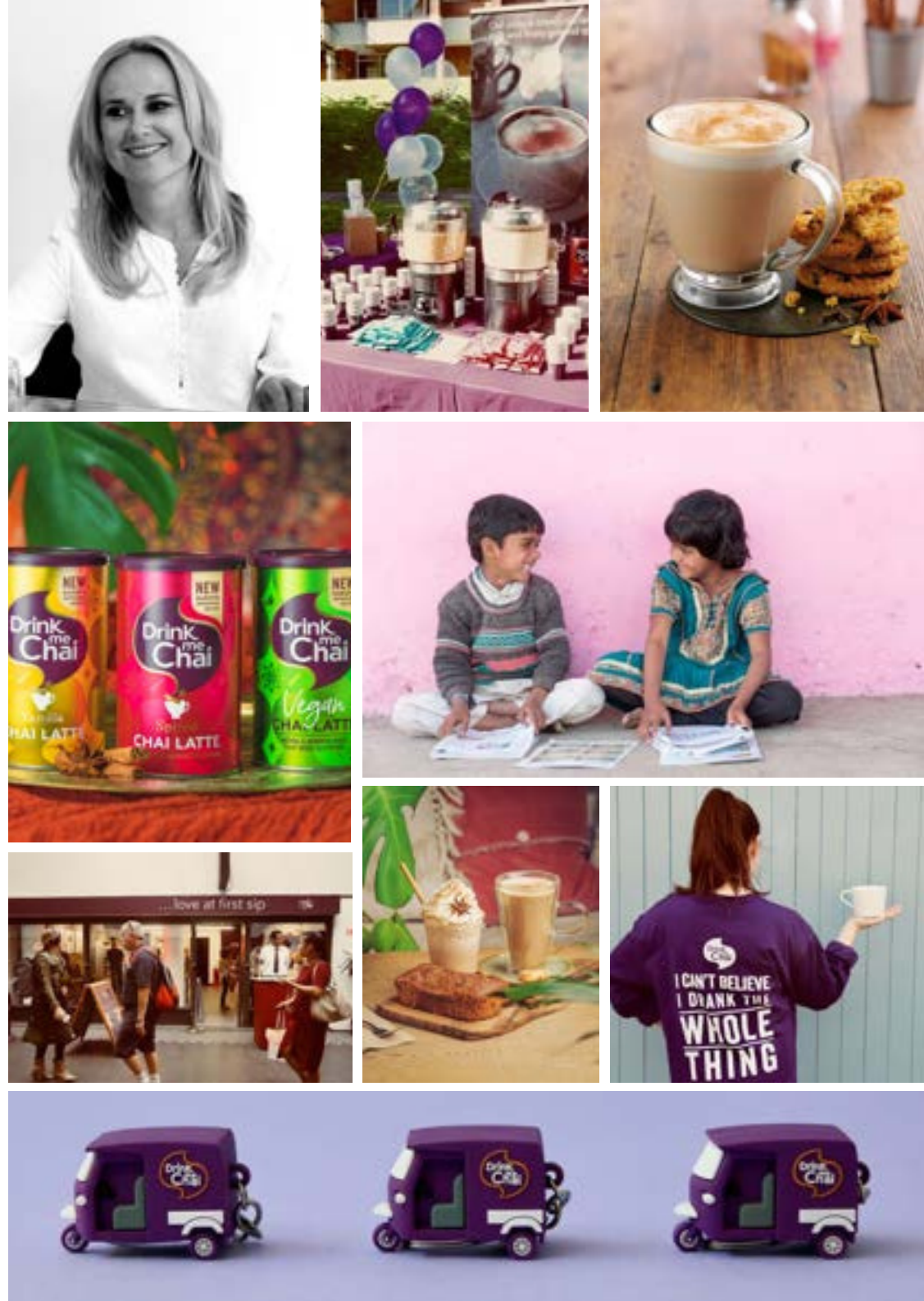
From start up selling Chai from a Tuk Tuk that travelled the streets of London, today Drink me Chai is available in over 20 countries across the globe. We supply our powders to a range of major supermarkets, cafe chains & independent retailers across the UK.

Made with natural & authentic spices for an unforgettable taste, our chai delivers the perfect harmony between flavour and sweet milky indulgence.

As it's also naturally lower in caffeine than regular tea and coffee, it's perfect for morning, afternoon and evening and is a fun alternative to your usual hot drinks.

We created this recipe book to showcase our powdered blends and their versatility. We wanted to show you how easy it is to not only create delicious beverages, but also bites, bakes & everything in between!

We hope you enjoy!



spiced chai latte. made using authentic & natural spices. & Gluten free.

how to make a delicious
creamy chai latte:

Add 1 heaped scoop of chai
powder to a cup. stir in
200ml of hot milk or hot
water. dust with a sprinkle of
cinnamon. yum!





artisan chai latte.made using authentic & natural spices. & Gluten free.

how to make a delicious
creamy chai latte:

Add 1 heaped scoop of Chai powder into a steaming jug. Mix with 200ml of milk (dairy or alternative) and steam. Serve in a 12OZ cup and dust with cinnamon. yum!





chai latte pink porridge

#whosbeeneatingmyporridge

ingredients

40g rolled oats	20g fresh raspberries
150ml coconut milk	20g pomegranate seeds
1tbsp Spiced Chai powder	20g frozen raspberries
1tbsp coconut nectar	

method

1. Place the oats & coconut milk into a medium-sized pan over a medium heat & stir with a wooden spoon.
2. Bring up to a simmer for 4-5 minutes stirring constantly until you have a smooth & creamy porridge.
3. Remove from the heat, add the coconut nectar & squeeze the raspberries into the porridge. Stir well until the raspberries have broken down & the porridge turns a pale pink colour.
4. Spoon into a bowl & serve topped with fresh pomegranate seeds & a few frozen raspberries!



chai latte

Banana Bread

#ifindyouveryappealing

ingredients

140g butter	140g self-raising flour
70g caster sugar	1tsp baking powder
4-5tbsp Spiced Chai powder	2 bananas, mashed
2 medium eggs, beaten	Handful of banana chips

method

1. Preheat oven to 180°C Fan & line a loaf tin.
2. Using a wooden spoon, cream the butter, sugar & Chai powder until light & fluffy.
3. Slowly add the eggs to the mix & one tbsp of flour.
4. Fold in the remaining flour, baking powder & mashed bananas.
5. Pour the mixture into the prepared tin & add a layer of banana chips on the top.
6. Bake for about 30 minutes or until a skewer comes out clean from the bread. Leave to cool on a wire rack.
7. Serve with a dollop of coconut yogurt & pomegranate!

chai latte Spiced Scones


#chaiteaoverhightea

ingredients

260g plain flour	5tbsp unsalted butter
3tbsp caster sugar	2 eggs, beaten
2tsp baking powder	20ml milk
2tbsp Spiced Chai powder	

method

1. Preheat oven to 210°C. In a large bowl combine the flour, sugar, baking powder & Chai powder.
2. Ensure the butter is cold, cut into chunks & add to flour mixture. Use your hands to rub in the flour mix, until it has a grainy consistency.
3. Add eggs & milk to mix and combine to form a soft dough.
4. Turn out the dough onto a lightly floured surface & roll out 2.5cm thickness, then cut with circle pastry cutters.
5. Place onto a baking tray lined with paper & brush with a little milk & bake for 15-17 mins or until golden.



Add an extra
tablespoon of
powder for an
added chai kick!

A photograph of a white ceramic cup filled with a frothy, light-colored beverage, likely a chai latte, topped with a dusting of brown powder. Next to the cup is a loaf of bread, partially sliced, revealing a soft interior studded with dark raisins and pieces of fruit. The bread is topped with a golden-brown, crumbly mixture. Both are resting on a light-colored wooden surface.

chai Latte & Raisin Jumble loaf

#iheararumbleinthechaijungle

ingredients

For the dough:

1 x 7g fast-action dried yeast
500g strong white flour
7g seasalt
2tsp caster sugar
250ml milk
50g unsalted butter
1 medium egg
75g raisins

For the filling:

65g light muscovado
sugar 1tbsp Spiced Chai
powder 1tsp strong white
flour

tastes amazing
toasted & topped
with hazelnut
spread!

method

1. To make the dough, put the flour, yeast, salt & sugar into a large bowl and mix thoroughly. Once mixed create a well in the centre of the bowl.
2. Heat the milk in a plastic jug with the butter, until melted & leave to cool until lukewarm. Add the egg & combine.
3. Add the jug contents to the flour mix & work everything together with your hand to make a soft dough.
4. Turn out the dough onto a lightly dusted worktop & knead for 8 minutes. Scatter the raisins over the dough & knead until distributed evenly throughout the dough.
5. Return dough to the bowl & leave for an hour to rise.
6. To create the filling, mix all of the remaining ingredients in a small bowl.
7. Roll out dough to a rectangle (30 x 40cm) & then brush with milk and then sprinkle filling evenly across the surface of the dough. Roll the dough up like a Swiss Roll, making sure to pinch the ends to close the seam.
8. Cut the roll into 14 slices & then slice each of them in half once again (to create a semi-circle shape).
9. Arrange a layer of dough into the bottom of a lined loaf tin (900g). Add the rest of the pieces in a 'jumbled' fashion, making sure you don't flatten the pieces.
10. Cover the tin with clingfilm & leave to rise for 1 hour. Towards the end of this final prove, heat your oven to 180°C Fan.
11. Uncover the loaf, brush gently with milk & bake for 35 minutes or until golden brown. Yum!



chai latte & courgette muffins

#savouryandsweet

ingredients

360g plain flour	2tbsp olive oil
2tsp baking powder	130g courgette,
1tsp salt	grated 100g cheddar,
4tbsp Spiced Chai	grated
powder 220ml almond	1 spring onion
milk	1tbsp fresh thyme
1 large egg	

method

1. Preheat oven to 170°C Fan & line your muffin tin with cases of grease proof paper.
2. In a large bowl combine flour, baking powder, salt & Chai powder & set aside.
3. Whisk egg, milk & oil together & add to dry ingredients and mix until well incorporated.
4. Stir in the courgette, cheese, spring onion & thyme until well dispensed & thick.
5. Spoon batter into prepared muffin tin & bake for 30-35 minutes or until golden brown & when inserted a skewer comes out clean.





sticky chai & honey buns

#morninghoneybun

ingredients

For the dough:

1 x 7g fast-action dried yeast

450g strong white flour

2tbsp set honey

225ml milk

1 medium egg

For the filling & topping:

140g set honey

2tbsp Spiced Chai powder

140g unsalted butter

100g brown muscovado

sugar 50ml single cream

100g walnut pieces

Swap out the
Spiced Chai
Powder for Vanilla
Chai Powder to mix
things up!

method

1. To make the dough, put the flour & yeast into a large bowl and mix thoroughly. Once mixed create a well in the centre of the bowl.
2. In a separate bowl mix the egg, honey & pour into the dry ingredients. Mix thoroughly by hand, until you have a soft dough.
3. Turn out the dough onto a lightly dusted worktop & knead for 8-10 minutes, until silky & stretchy.
4. Return dough to the bowl & leave for 1.5 hours to rise.
5. Roll out dough to a rectangle (30 x 25 cm) on a lightly floured worktop.
6. To make the filling, add the honey, Chai powder, butter & sugar to a bowl & beat well with a wooden spoon and stir the cream in.
7. Spread over a third of the filling mix onto your rolled out dough & scatter half of the walnuts evenly. Once the filling ingredients have been added, roll up the dough from one side, making sure to pinch the seam. Then cut the strip into 12 pieces.
8. Spoon the rest of the filling mix into a baking tray (30 x 25cm) & spread evenly. Sit the cut dough rolls on top of the mix, so they are barely touching.
9. Cover the tin with clingfilm & leave to rise for 45 minutes. Towards the end of this final prove, heat your oven to 180°C Fan.
10. Uncover & bake for 25 minutes, until golden brown & the filling is bubbling. Scatter the remaining half of the walnuts on top & leave to cool completely. Yum!



chai latte overnight oats

#oatofthisworld

ingredients

1/3 cup rolled oats

1/3 cup of milk

4tbsp Spiced Chai

powder 1tbsp chia seeds

method

1. Stir everything together in a bowl.
2. Place in fridge overnight (stir occasionally once every hour for the first few hours).
3. In the morning top with something crunchy and something with healthy fats and fruit.
4. Toppings: We've used fresh pineapple and banana brushed lightly with coconut oil before griddling them in a hot ridged pan to achieve the seared effect. A sprinkling more of Drink me Chai powder further enhances the delicious taste of chai.



chai latte

apple & plum skillet pie

#youaretheappleofmypie

ingredients

1tbsp unsalted butter	2tbsp Spiced Chai powder
5 large cooking apples, cored and cut into slices	1 vanilla pod, split in half
5 plums, stoned and cut into slices	1 sheet ready rolled shortcrust pastry
200g honey	1 egg yolk
300ml water	

method

1. Preheat the oven to 180C.
2. In an ovenproof frying pan, fry the apples and plums in the butter over a medium heat. Add in the honey, water, Drink Me Chai Spiced Latte Powder and vanilla and turn down to a simmer. Cook for 7-10 minutes or until thick and sticky. Allow to cool fully.
3. Cut strips of pastry and arrange over the pan in a lattice style, alternating under and over to create a woven effect. Decorate with leaf shaped pastry around the edge.
4. Brush with egg yolk and bake in the oven for 20-25 minutes or until golden brown.
5. Allow to sit for a few minutes before serving.



Chetna's Chai latte cake

#bakeoffmychaicake

ingredients

For the cake mix:

180g unsalted softened butter
180g golden caster sugar
180g self raising flour
50g ground almonds
½tsp baking powder
3 large eggs
3tbsp milk
3tbsp Chai Latte powder
2tbsp water
2tbsp toasted chopped hazelnuts

For the icing:

80g unsalted softened butter
250g icing sugar
1 tbsp Drink me Chai powder
2 tbsp milk
2 tbsp toasted chopped
hazelnuts Chocolate, to grate



Developed by the Great British
Bake Off contestant Chetna





method

1. Preheat the oven to 180C/160C fan/Gas 4. Butter and line 2 x 8 inch round cake tins with baking parchment.
2. Cream the butter and sugar until light and fluffy in a large bowl. In a separate bowl mix together the flour, ground almonds and baking powder.
3. Beat the eggs into the butter mix one at a time, adding a spoonful of the flour mix after every egg. Now add the rest of the flour mix.
4. In a small cup put the Drink me Chai powder with the water and mix well. Add this Chai Latte to the cake mix with the milk. Whisk it all together for a minute. Add the hazelnuts and fold in.
5. Pour the mixture into the 2 prepared tins equally. Bake them for 25-30 minutes or until done. Leave to cool on a wire rack. Once cool remove them from the tin.
6. In a large bowl whisk the butter and icing sugar. Now add the Drink me Chai powder and the milk. Whisk well until it forms a lovely butter icing.
7. Place one cake (upside down) onto the serving plate. Spread half the icing on to it evenly and sprinkle with the chopped hazelnuts. Now place the other cake on top and spread it with the remaining icing. Grate over some chocolate.



chai latte

spiced berry crumble

#areyoureadytocrumble

ingredients

For the crumble:

50g Plain Flour

50g Porridge Oats (we used spelt for colour and flavour)

150g Light Muscovado Sugar

150g Walnuts/Flaked Almonds, roughly chopped

50g Sunflower Seeds

Handful of Raisins/Sultanas

100g Butter, softened

6tbsp Spiced Chai powder

For the filling:

125g Caster Sugar

300g Raspberries

300g Strawberries, hulled and halved

90g Cherries

1 Banana, chopped

method

1. Preheat the oven to 180C/160C fan/Gas 4
2. Put the dry topping ingredients (flour, oats, sugar, seeds and Drink me Chai powder) in a mixing bowl and rub in the butter until it is evenly distributed and the mixture has formed small clumps with a granola like look.
3. Spread the mixture evenly over a baking tray and bake for about 20 minutes (turning half way through for even baking), or until golden brown and crisp.
4. Add the chopped nuts and raisins to your mixture.
5. Place the chopped banana, raspberries, strawberries and cherries for the filling in a saucepan with the sugar
6. Bring to a simmer over a medium-low heat and cook, stirring occasionally, until the sugar has dissolved.
7. Spoon the fruit filling into a serving dish and pile on your pre-baked crumble topping.
8. Enjoy with clotted cream.





chai latte spiced mince pies

#ionlyhavepiesforyou

ingredients

350g mincemeat	125g unsalted butter
220g plain flour	1 large egg, beaten
2tbsp Spiced Chai powder	Icing sugar to dust
2tbsp caster sugar	

method

1. Butter a 12-case cupcake tin.
2. Place the flour, Chai powder, sugar & butter into a food processor and pulse until resembling bread-crumbs, then slowly add the egg.
3. Bring the mixture together with your hands, wrap in cling film & chill for one hour.
4. Thinly roll out the pastry onto a floured surface. Cut out 12 circles with a pastry cutter, large enough to fill the cases in the tin.
5. Press gently into each case, then fill evenly with mincemeat. Cut out another 12 stars and heart shapes & place over the mincemeat. Press the edges together with the end of the fork to seal.
6. Heat the oven to 200°C & bake for 20 minutes until golden brown.



chai latte

spiced chai festive cookies

#cookiestobakeyourday

ingredients

200g unsalted butter	2tbsp	Spiced	Chai
200g caster sugar		powder	200g icing sugar
1 medium egg,		Water to bind	
beaten	380g	plain	
flour			

method

1. In a bowl, cream together the butter and sugar until pale and fluffy, then add in the egg and mix.
2. Sift in the flour and Drink Me Chai Spiced Latte Powder and mix.
3. If the batter needs a little water to come together add it by the teaspoon, you should end up with a slightly crumbly dough that forms a ball. Split the mixture in two, cover with cling wrap and allow to rest in the fridge for an hour.
4. Preheat the oven to 150C fan / 170C.
5. Remove the dough from the fridge. Flour your surface and using a rolling pin roll out to 1/2cm thick. With a cookie cutter, cut the dough and transfer onto a baking sheet lined with parchment.
6. Bake for 15-17 minutes until lightly golden then remove from the oven and allow to cool on a wire rack.
7. Decorate with icing however you choose.



chai latte

chai pops

#anythingispopsicle

ingredients

3tbsp cacao nibs	800ml almond milk
4tbsp Spiced Chai powder	3tbsp desiccated coconut or chopped nuts
20ml boiling water	*for 6 small ice lolly moulds

method

1. Scatter raw cacao nibs into the bottom of your ice lolly moulds.
2. In a separate mixing jug, measure 4 heaped teaspoons of Drink me Chai powder, combine with a little boiling water to make a paste. Add your nut milk of choice, we used almond milk for a delicate, nutty flavour.
3. Stir well until fully mixed and pour into your moulds.
4. Freeze overnight.
5. Once defrosted a little, take out and dip/drizzle in either dark chocolate and roll in desiccated coconut or nuts.

chai latte

iced gingerbread chai latte

#thanksalatte

ingredients

1tbsp Spiced Chai powder	15ml gingerbread syrup
200ml semi-skimmed milk	Whipped cream
Ice cubes	Flaked chocolate or cinnamon

method

1. Add some ice cubes into a glass of your choice
2. Put the Drink me Chai Latte powder into a cup and mix with a small amount of hot water.
3. Add to the glass of ice, and top up with cold milk. Add the gingerbread syrup and stir well.
4. Finish with whipped cream, a shake of cinnamon and some flaked chocolate sprinkles.



chai latte

coconut chai berry smoothie

#chaisomethingnew

ingredients

450g frozen berries

450g coconut yoghurt

1 banana

2 tbsp Spiced Chai

powder 1 tbsp honey

A handful of ice cubes

method

1. Tip all of the ingredients into a blender and whiz until smooth. Add water if necessary.

2. Pour into a cup and serve immediately.





chai latte

chai tea-ni cocktail

#sipsiphooray

ingredients

4tbsp	Spiced Chai Powder	100ml	semi-skimmed milk
25ml	vodka	4-5	ice cubes
25ml	Baileys		Dusting of cinnamon

method

1. Shake together the Chai Latte powder, vodka, Baileys, milk and ice cubes in a cocktail shaker (or large jar with a close fitting lid).
2. Pour the cocktails into the glass. Dust with a little cinnamon.



drink, eat & laugh!

We hope you enjoyed the recipes we have on offer, but we want you to have some fun and experiment too!

So get creating and tag us in your bakes online using:

@drinkmechai

OR find more of our recipes on our website:

www.drinkmechai.co.uk





A book bursting full of delicious & fun recipes made using our powdered blends. From Chai Latte Scones to Sticky Honey Buns you're bound to find something to tickle your tastebuds!

Including food and drink recipes, as well as indulgent seasonal treats, this recipe book is designed to show the versatility of our products & how easy they are to use & create something delicious with!



www.drinkmechai.co.uk