



RECIPE BOOK

DRINKS, BAKES & BITES



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HELLO & WELCOME!

We are Drink me Chai, we're a family-run British company with a passion for innovative & exciting drinks.

The journey began in 2004, when I tasted chai for the first time on a trip in India. It was truly love at first sip! This trip inspired me to bring that same taste back to the UK.

Fast forward to today & Drink me Chai is available in over 20 countries across the globe, as well as supplying to major supermarkets, cafe chains & independent retailers across the UK.

We saw it fit to give something back to the nation that gave us our chai, and we are proud to donate a percentage of our profits to Pratham. Pratham are a charity that help teach disadvantaged children in India to read & write.

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!

Amanda Hamilton
FOUNDER OF DRINK ME CHAI



SPICED CHAI LATTE. MADE USING AUTHENTIC & NATURAL SPICES. 99% CAFFEINE FREE & GLUTEN FREE.

HOW TO MAKE A DELICIOUS CREAMY CHAI LATTE:

ADD 3 TEASPOONS OF CHAI POWDER
TO A CUP. STIR IN 200ML OF HOT
MILK OR HOT WATER. DUST WITH
A SPRINKLE OF CINNAMON. YUM!



CHAI LATTE & RAISIN JUMBLE LOAF

#IHEARARUMBLEINTHECHAIJUNGLE

INGREDIENTS

For 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 Filling:

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

**TASTES AMAZING
TOASTED & TOPPED
WITH OUR RAW
CACAO & 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 BANANA BREAD

#FINDYOUVERYAPPEALING

INGREDIENTS

140g butter	140g self-raising flour
70g caster sugar	1 tsp baking powder
70g 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.





CHAI LATTE & COURGETTE MUFFINS

#SAVOURYANDSWEET

INGREDIENTS

360g plain flour	2tbsp olive oil
2tsp baking powder	130g courgette, grated
1tsp salt	100g cheddar, grated
4tbsp Spiced Chai powder	1 spring onion
220ml almond 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 Dough:

- 1 x 7g fast-action dried yeast
- 450g strong white flour
- 2tbsp set honey
- 225ml milk
- 1 medium egg

For Filling & Topping:

- 140g set honey
- 2tbsp Spiced Chai powder
- 140g unsalted butter
- 100g brown muscovado sugar
- 50ml single cream
- 100g walnut pieces

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 SPICED MINCE PIES

#ONLYHAVEPIESFORYOU

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 mincemet. Cut out another 12 stars & 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 PINK PORRIDGE

#WHOSBEENEATINGMYPORRIDGE

INGREDIENTS

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



HAVE THIS
WITHOUT
DAIRY WITH
OUR
FREE FROM
CHAI LATTE
POWDER!



RAW CACAO.
CAFFEINE, DAIRY
& GLUTEN FREE.
RICH IN ANTIOXIDANTS.
NATURALLY SEROTONIN
BOOSTING. THE
ULTIMATE HEALTHY HOT CHOC.

HOW TO MAKE A DELICIOUS
RAW CACAO LATTE:
ADD 3 TEASPOONS OF POWDER
TO A CUP. STIR IN 200ML OF HOT
MILK (DAIRY OR ALTERNATIVE).
YUM!



RAW CACAO & HAZELNUT SPREAD

#YOUDRIVEMENUTS

INGREDIENTS

375g hazelnuts

150ml maple syrup

3tbsp Raw Cacao Superblend

150ml water

METHOD

1. Preheat oven to 180°C Fan.
2. Bake the hazelnuts for about 10 minutes, remove from oven & allow to cool.
3. Once cool, place the hazelnuts into a high power food processor & blend for about 10 minutes or until totally broken down.
4. Add the maple syrup & Raw Cacao Superblend powder and blend again. Whilst blending gradually pour in 150ml of water.
5. Add contents to a glass jar & store in the fridge.



RAW CACAO ALMOND BUTTER FUDGE

#YOUAREMYBUTTERHALF

INGREDIENTS

400g medjool dates, pitted

10tbsp almond butter

4tbsp coconut oil

3tbsp Raw Cacao Superblend

METHOD

1. Place dates in a saucepan with a little boiling water. Allow them to cook for 5 minutes, until soft & sticky.

2. Drain if there is any water left & set aside to cool.

3. Place the almond butter, coconut oil & Raw Cacao Superblend powder in a high-speed food processor & add the dates before blending for 1-2 minutes, until a sticky paste forms.

4. Line a baking tray with greaseproof paper & pour mix in before putting into freezer to set for at least 3 hours.

5. Take out the fudge out of the freezer, defrost for 5 minutes & cut as desired.





RAW CACAO VEGAN CHEESECAKES

#WHOKNEWVEGANCHEESECAKESWEREATHING?

INGREDIENTS

250g dates, pitted	60ml coconut oil, melted
350g raw walnuts	400ml coconut milk
3tbsp Raw Cacao Superblend	100g dark chocolate
350g raw cashews	60ml maple syrup
1 lemon, juiced	

METHOD

1. Add dates, walnuts & raw cacao powder to a high-speed blender to form a loose dough.
2. Cut parchment paper into circles the shape of your ramekins & divide your dough amongst dishes, using your fingers to distribute.
3. Add all other ingredients to a blender & mix until smooth.
4. Divide filling mix amongst the ramekins & leave to set in fridge for 4-6 hours.
5. Once set, run a knife along the edge of ramekin and the cheesecakes should 'pop' out! Finish with a topping of your choice!

RAW CACAO BROWNIES

#THECHOCOHOLICDREAM

INGREDIENTS

145g unsalted butter	1/2tsp salt
250g caster sugar	1tsp baking powder
80g Raw Cacao Superblend	2 large eggs
1tsp vanilla extract	65g plain flour

METHOD

1. Preheat oven to 180°C Fan & line a baking tray (25cm x 30cm) with baking paper.

2. Add 150ml of water to a saucepan & heat until simmering. Mix butter, sugar, Raw Cacao Superblend & salt in a medium heat-safe bowl. Rest the bowl over simmering water (so that the bowl doesn't touch the water).

3. Stir mixture occasionally until the butter has melted. Remove the bowl from heat & set aside for 3-5 minutes until lukewarm. Stir in the vanilla with a wooden spoon. Then, add the eggs, one at a time, mixing thoroughly.

4. When the batter looks shiny, add the flour & stir until fully incorporated. Spread evenly into the lined tray.

5. Bake for 35-40 minutes or until a toothpick comes out almost clean when inserted into the mix. Leave to cool & cut into 16 slices.





TURMERIC.
CAFFEINE, DAIRY
& GLUTEN FREE.
RICH IN ANTIOXIDANTS.
ANTI-INFLAMMATORY
& ANTIBACTERIAL
PROPERTIES. SUGAR FREE.

**HOW TO MAKE A DELICIOUS
TURMERIC LATTE:**

ADD 1 TEASPOON OF POWDER TO
A CUP. STIR IN 200ML OF HOT
MILK (DAIRY OR ALTERNATIVE).
ADD A SWIRL OF HONEY FOR
SWEETNESS. YUM!





TURMERIC SMOOTHIE BOWL

#SMOOTHCRIMINAL

INGREDIENTS

2tsp Turmeric Superblend
3tbsp coconut milk yogurt
50g gluten-free oats

1tbsp cashew butter
2 bananas, chopped
Toppings: your choice!

METHOD

1. Add all ingredients, other than the toppings, to a high-speed food processor, along with 600ml of water & blend until smooth.

2. Place into a bowl & finish with toppings of your choice. Granola & berries work really well with this smoothie bowl!



TURMERIC & POTATO FOCACCIA BREAD

#GOINGAGAINSTTHEGRAIN

INGREDIENTS

1/2tsp fast-action dried yeast

4tbsp olive oil

450g strong white flour

3 medium potatoes, thinly sliced

1tsp Turmeric Superblend

A pinch of sea salt

1 rosemary sprig, to serve

METHOD

1. In a large bowl, dissolve the yeast in 350ml of lukewarm water & add 2tbsp of olive oil.

2. Add the flour to the yeast, as well as 1tsp of salt & mix well with your hands to form a dough. Cover & leave in the fridge for 2-3 hours.

3. Then turn your dough out into an oil tray (roughly 20x30cm).

4. Using your fingertips, gently stretch the dough into a rectangle and the fold in half. Rotate the dough 90 degrees & repeat the process. Leaving to rest for 30 minutes.

5. After resting, repeat step 4 twice more.


6. Heat oven to 220°C fan.

7. Gently stretch the dough again to fill your tray (but don't force it, if it springs back too much!)

8. Spread the potato slices over the dough. Mix the rest of the olive oil with the Turmeric Superblend & brush over the potatoes. Sprinkle with sea salt & bake for 25-30 minutes.

9. When cooked, drizzle some more olive oil & scatter rosemary over the top of the bread. Cut or tear to serve!





WHY NOT TRY WITH A
DIFFERENT POWDER?
TASTES GREAT WITH
BEETROOT OR RAW
CACAO INSTEAD OF
TURMERIC!

TURMERIC GRANOLA

#THEBREAKFASTCLUB

INGREDIENTS

4tbsp Turmeric Superblend	170g honey
340g rolled oats	100g flaked almonds
3tbsp sunflower seeds	100g dried cranberries
360ml apple juice	

METHOD

1. Preheat oven to 170°C fan & line a 20x30cm baking tray with greaseproof paper.
2. Combine everything & mix thoroughly in a large bowl, except the almonds & cranberries.
3. Spread the mixture out on the baking tray & bake for 20 minutes.
4. Remove the mix from the oven, breaking it up using a wooden spoon & return to the oven to bake for a further 20 minutes, until quite brittle.
5. Set aside to cool, before breaking up the granola once again. Once cool, add & mix the almonds & cranberries into the mixture.
6. Store in an airtight container for up to 1 month.



BEETROOT.
CAFFEINE, DAIRY
& GLUTEN FREE.
RICH IN ANTIOXIDANTS.
HIGH IN VITAMIN C
& NITRITES. A UNIQUE
SOURCE OF BETAINE.

**HOW TO MAKE A DELICIOUS
BEETROOT LATTE:**

**ADD 2 TEASPOONS OF POWDER TO
A CUP. STIR IN 200ML OF HOT
MILK (DAIRY OR ALTERNATIVE).
YUM!**





BEETROOT HOUMOUS

#WORDSCANNOTEXPRESSHOUMOUSILOVEYOU

INGREDIENTS

200g tinned chickpeas	1tsp ground cumin
2tbsp lemon juice	1tbsp tahini
2 garlic cloves, crushed	4tbsp water
2tbsp Beetroot Superblend	

METHOD

1. Drain the chickpeas and rinse.
2. Place the chickpeas, lemon juice, garlic, Beetroot Superblend, cumin, tahini, water & a pinch of salt into a high-speed food processor, and blend to a creamy purée.
3. Add more lemon juice or salt to taste.
4. Best served on toasted wholemeal bread & drizzled with a little olive oil or balsamic vinegar & a sprinkling of nigella seeds.



BEETROOT MILLIONAIRE SHORTBREAD

#SHAKEITUP

INGREDIENTS

For Shortbread:

250g plain flour
100g caster sugar
200g butter, diced

For Caramel:

1 tin condensed milk (397g)
2tbsp golden syrup
1tbsp caster sugar
90g butter
2tbsp Beetroot Superblend

For Chocolate Topping:

300g milk chocolate, melted
50g butter
50g white chocolate, melted

METHOD

1. Preheat your oven to 160°C Fan & lightly grease a 20x20cm baking tin.
2. For the shortbread: sieve the flour & sugar into a large bowl & rub the butter into the mix until it forms breadcrumbs. Spread the mixture evenly into the bottom of the tin, pressing the mix down with a back of a spoon.
3. Bake for 45-50 minutes & leave to cool completely in the tin.
4. For the caramel: pour the condensed milk, golden syrup, sugar, butter & Beetroot Superblend into a saucepan. Heat gently until simmering & stir constantly, until thick & fudgy.
5. Leave to cool for a few minutes & then pour over the shortbread. Allow to cool completely.
6. Heat the milk chocolate & butter in the microwave until melted & glossy. Once melted, pour over the shortbread & caramel.
7. At the same time, melt the white chocolate & place into a piping bag. Pipe straight lines of white chocolate onto the milk chocolate & using a skewer, drag through the rows creating a feathered design.
8. Leave to set completely & cut into rectangles or squares.



BEETROOT BLISS BALLS

#BLISSBALLORBLISSFUL?

INGREDIENTS

4tbsp Beetroot Superblend 140g almonds
30g desiccated coconut 1tsp sea salt
15 medjool dates, pitted **Toppings:** your choice!
2tbsp cocoa powder

METHOD

1. Soak the dates in 300ml of water for 30 minutes.
2. Place the coconut & almonds in a high-speed food processor & mix until fine. Then add the soaked dates & blend well.
3. Add Beetroot Superblend, cocoa powder and salt & blend until uniformly mixed.
4. If your mixture is grainy, add 1tbsp at a time of the leftover date-soaking water, until the mixture has a 'stodgy' consistency. (Be careful not to add too much water!)
5. Roll mixture into balls, apply desired topping (dark chocolate & coconut oil works to create a glossy finish) & store in an airtight container for 7 days.

WHY NOT TRY WITH A
DIFFERENT POWDER?
TASTES GREAT WITH
RAW CACAO POWDER
INSTEAD OF BEETROOT!





BEETROOT & CARROT RAINBOW BREAD

#SOMEWHEREOVERTHERAINBOW

INGREDIENTS

For Beetroot dough:

1 beetroot	1/2tsp salt
2tbsp Beetroot Superblend	3.5g dried yeast
50ml milk	2 medium eggs
250g strong white bread flour	75g butter, diced

For Carrot dough:

1 carrot, peeled & chopped	1/2tsp salt
1tbsp Turmeric Superblend	3.5g dried yeast
50ml milk	2 medium eggs
250g strong white bread flour	75g butter, diced

For Topping:

- 1 medium egg, beaten
- 1tbsp caraway seeds (optional)

METHOD

1. Preheat your oven to 180°C Fan. Trim the beetroot stalks & wrap the beetroot in tin foil and bake for 1 hour.

2. Meanwhile, to make the carrot dough: place the carrot in a heatproof bowl with the Turmeric Superblend & 1tbsp water, cover in clingfilm & make a small hole to release steam. Place in the microwave & heat until tender. Once cooked, place the carrot into a high-speed food processor & blend until smooth.

3. Add the flour, salt & yeast into a large mixing bowl. Heat up the 50ml of milk & add to the bowl. Whilst mixing with your hands or a large wooden spoon, add the carrot puree & eggs. Mix until the dough feels soft, but not sticky. Leave the dough to prove for an hour or until doubled in size.

4. To make the beetroot dough: Peel the beetroot & transfer to a high-speed food processor, add the Beetroot Superblend & blend until smooth. Repeat step 3, but with the beetroot puree rather than the carrot.

5. Lightly oil a loaf tin & preheat the oven to 200°C Fan. Turn out each dough onto a clean surface. Divide the doughs in half & loosely roll into two sausage shapes (the length of your loaf tin).

6. Place one half of the carrot dough at the bottom of the tin & lie one half of the beetroot dough next to it. Repeat the process with the other halves resting on top (creating a chequerboard effect). Cover in clingfilm & leave to prove for 30 minutes.

7. Brush the loaf with the beaten egg & sprinkle over the caraway seeds & bake for 15 minutes.

8. Lower the oven temperature to 170°C Fan & bake for a further 25 minutes.

9. Once baked, transfer to a cooling rack for 10 minutes. Remove the loaf from the tin & cool for a further 20 minutes. Yum!





DRINK, EAT & LAUGH!

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

So have a play and send us an email with your bakes:

info@drinkmechai.co.uk

OR post them on any social media platform, using:

[@drinkmechai](https://www.instagram.com/drinkmechai)





A book bursting full of delicious & fun recipes made using our powdered blends. From Chai Latte Muffins to Turmeric Focaccia Bread you're bound to find something to tickle your tastebuds!

Including dairy free & vegan 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