

The Dilmah Book of

Chai

#teainspired





The Dilmah Book of Chai.

#teainspired



Chai is one of the few delicious drinks that can also be good for you. Chai is fun, it is natural goodness and it is personal. There is only one rule in brewing your own Chai, and it is respect for tea - the central ingredient. On a foundation of a perfectly brewed tea, it is fresh and natural ingredients, balance, tea inspired mixology and your own creativity that make a great Chai. Chai can be taken hot, chilled, infused with herbs, spices, rum, cognac or gin, but the most important ingredient is you.

Chais have been savoured as tonics and delicious comforters for centuries, brewed to recipes that have been crafted and passed on through families for generations. As the rest of the world discovers Asia's pleasurable 'secret', that discovery must extend to the origins of the tradition, as each new Chai Aficionado crafts their own. In this book, we are pleased to share the Dilmah family's commitment to tea, and to genuinely tea inspired innovation.

The recipes we have developed with Dilmah Tea Sommelier Robert Schinkel, express the cultural, sustainable and personal dimensions of chai. As you enjoy these chais, make them yours by incorporating sustainably sourced, local ingredients. Harmony of flavour is vitally important in designing your chai, and tea offers an infinite variety of flavours, aromas and textures to meet the character of every herb and spice, whether intense or delicate.

Please enjoy our Dilmah Book of Chai and as you go beyond our recipes and craft your own, share your chai journey with us on Instagram, facebook or Tumblr by hashtagging us @DilmahFamily and #teainspired.





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the teamaker

who started a revolution

Merrill J. Fernando dedicated his life to tea when in the 1950s, he saw the concentration of ownership in the tea industry in the hands of a few large corporations which was leading to the commoditisation of tea. He decided that in the interest of tea drinkers around the world, and the crop that his country produced with so much care and artistry, he would fight this process of commoditisation.

It is the simplicity behind this principle that the 'Dedicated Founder' has built his business on, that makes it so very remarkable. As a young Tea Taster he experienced everything that is special about tea – the diversity of its taste, its purity, the sublime influence of nature on every aspect of tea, its natural goodness, and importantly the millions of lives that depend on tea.

It took him nearly four decades and in 1988 he launched his own brand – Dilmah. Dilmah was the first producer owned tea brand, and offered tea 'picked, perfected and packed' at origin. Unlike the multi-origin blends that monopolised supermarket shelves, Dilmah brought tea that is freshly packed at source and therefore rich in flavour and natural goodness.

Dilmah is unique; a brand that is founded on a passionate commitment to quality and authenticity in tea, it is also a part of a philosophy that goes beyond commerce in seeing business as a matter of human service. This is what makes Dilmah the first ethically produced tea.

Merrill J. Fernando has been felicitated for his determination in bringing the finest tea to the world, for his commitment to genuine ethics and his perseverance in encouraging his peers to share his belief in both. His success in advocating broad international acceptance of his enlightened philosophy may be mixed as it contradicts convention so dramatically, but in quality and ethics, it is undisputed.

The same spirit endures 65 years later, as Merrill honours the herb that he knows as Nature's gift to the world. The importance of tea is expressed in words he wrote in 2009, on the 21st Anniversary of Dilmah, "For centuries, problems of mankind have been solved over a cup of tea. Whether they were problems between nations, between businesses, even in families between husbands and wives, tea has been the soothing balm that helped their solution. The simple act of pouring a cup of tea is, in itself, an ice-breaker, providing pleasurable anticipation of the goodness that is to follow. I have dedicated 60 years of my life towards providing that cup, not only to solve problems but to add sunshine to our day, with the very first sip of Dilmah." Today, Dilmah keeps to that vision by bringing joy and celebration to millions of tea lovers around the world.

On the 6th of May 2015 Merrill J. Fernando received the Business for Peace Award in Oslo. The Business for Peace Foundation annually names honourees for the Oslo Business for Peace Award in recognition of business persons who, "through their own actions and commitments truly are business worthy, promoting socially responsible and ethical business practices in an outstanding way, and standing out as examples to the world."



Dilhan C. Fernando



t-Series designer gourmet tea
by Dilhan
Welcome to the
future of tea
www.teatimerods.com

foreword

There is nothing quite like Chai. It is a comforting glass of deliciousness that has revitalised and relaxed Asians for generations. The word refers simply to tea, but in reality involves a myriad flavours, textures, aromas and traditions.

Chai - or masala chai - is ubiquitous in Asia, but a single definition of chai is as varied as each individual chai brewer. Chai is tradition, for the combination of herbs and spices with tea is most often specific to an individual, and its recipe passed on through generations. Chai is wellness for it evolved from the Asian ayurvedic pharmacopoeia with the herbs, roots, spices and bark ingredients in chai, originated as a tonic. Chai is natural, for the tea, milk, ginger, cinnamon, cardamom, peppercorns, cloves and other elements in a real chai, are pure and unprocessed. Chai is culture, for each ingredient reflects what is grown in the vicinity, with the use of lemongrass, ginger or pandan leaf in chai determined by the produce grown in the area.

The frothy, blend of tea, milk, herbs and spices continues to offer an ever present moment of delicious respite in Sri Lanka, India, Pakistan, elsewhere in Asia and in the Middle East. As the rest of the world discovers Chai, they also often experience what Chai is not. It is not the artificially flavoured blend of milk powder, sugar and the perception of spice that is available in some supermarkets. In its authentic, natural and fragrant form, Chai is a combination of ingredients that coalesce harmoniously in tasty balance with the central element - tea.

The strength of the tea forms the core around which each chai is formed. Respect for each ingredient is important in chai, and the recipe must define the fusion of flavour, fragrance, texture which forms an experience with natural, cultural and taste dimensions.

This Dilmah Book of Chai is a fresh expression of the tradition. It honours the same traditions of wellness, harmony and comfort as did the men and women who centuries ago, originated the Chai and masala Chai tradition and offers a 21st Century interpretation of Chai. As culinary and mixology trends evolve, so must Chai for its value in the present time can be realised by its relevance to our contemporary lifestyles.

As a family tea company founded on the passion of its founder, our dedication is to share the pleasure in tea. In this Dilmah Book of Chai, we present the wonderful tradition of Chai, honouring the cultural aspect, natural goodness and respect for tea in the ancient tradition, while presenting Chai for the 21st Century. Please remember that tea is the central ingredient, and perfectly brewed tea, extracting all that Nature has blessed the tea with, is central to a great Chai. Please enjoy our recipe suggestions and as you craft your own Chai tradition, share them with us using @DilmahFamily and #teainspired.



Dilhan C. Fernando
Son of Dilmah Founder Merrill J. Fernando



The uniqueness of tea is beautifully expressed as the partnership of Heaven, Earth & Man. The influence of the 'heavenly' elements - sunshine, rainfall, wind - conspire with Earth - the soils in which tea is grown - and Man - the artisanal method by which we make our teas, to produce the world's finest. In this way, Quality begins in the leaf, which contains over 300 elements, whose ratio is finely crafted by Nature to produce natural goodness, flavour, texture and fragrance in tea.

The Dilmah Story



The story of Merrill J. Fernando and his love for tea is an extraordinary tale of passion, dedication, of inspiration and a new and sustainable way of doing business. When the freshly minted tea taster first conceived his plan to offer tea garden fresh, pure and unblended, artistically and ethically made, he never imagined where his dream would lead him.

It took a while but nearly four decades from the moment young Merrill witnessed the blending, commoditisation and exploitation of his country's prized Ceylon tea, Dilmah tea – the first producer owned and genuinely ethical tea in the world – made its presence felt. Tea consumed the young tea maker's life and 65 years later Dilmah Founder Merrill J. Fernando proudly declares, "I devoted my life to tea". His journey is best described as the rediscovery of tea.

The herb that was born as a medicine, grew into a beverage, prized in Royal courts and high society but equally in ordinary homes, became victim to its own success. As the popularity of tea grew and the antioxidant rich brew became second only to water in its global popularity, the vision and commitment of traditional tea makers, family businesses that offered tea, for the love of tea, were replaced by giant corporations that grew through the acquisition of once proud family tea companies.

Passion was replaced by profit and sadly the quality of tea in most tea drinkers cups deteriorated. As the tea industry globally moved in the direction of commoditisation the young Ceylonese tea taster chose to go against the trend. His dedication sustained him in his mission and the growth of Dilmah from its tiny origins is nothing but blessings and as Merrill often claims, entirely the result of divine guidance. In his overriding commitment to integrity, the Dilmah Founder acknowledged that brand loyalty is as much the loyalty of the brand to

“I want people to treasure tea. The world's best is grown here in Ceylon, now called Sri Lanka. We are not using it to help our country... Tea must illuminate our country and the lives of our people.”

Merrill J. Fernando,
Founder of Dilmah



its customer as the customers to the brand. He made a founding commitment to pure Ceylon tea, acknowledged as the world's finest.

As the multinational corporations that acquired dominance in the tea industry drove prices down developing new and cheaper sources for tea, encouraging CTC manufacture – a compromise designed to offer a quick cup at the expense of the soul of tea, Ceylon tea was the most expensive in the world. Dilmah stayed true to 100% pure Ceylon tea.

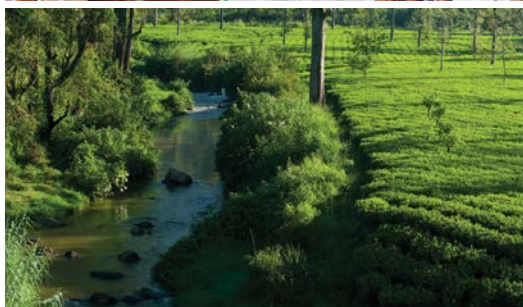
The “dedicated founder” battled even his own countrymen whose confidence in quality was often besieged by the relentless emphasis by the largest brands in the world on reducing cost and reducing price. Merrill J. Fernando prevailed and honoured the commitment he made when he first launched Dilmah. His promise was quality, to share the natural pleasure in tea, and equally to integrity, tea made in the traditional, artisanal way and handpicked to offer tea drinkers the enjoyment that tea is blessed with and while doing so to bring a smile to the faces of the workers and protect the future of their industry and their families.

A Sri Lankan family firm is challenging multinational companies' control of the global tea industry. Dilmah has become the third largest global tea brand but has turned away from mass market blends.

**Eric Ellis,
Fortune Magazine**

Many Sri Lankan tea companies yielded and eventually faced the consequences whilst Dilmah has always stayed true to the principles that Merrill J. Fernando established at the heart of his brand. The six pillars of Dilmah define that commitment. Beyond the pleasure that Merrill, since joined by his two sons, Dilhan and Malik after whom he named his Dilmah tea – is only one dimension of Dilmah for the other is a fundamental change in the way of doing business.

Dilmah is a family tea company, founded and operated on family values. Merrill J. Fernando attributes these to his mother Lucy who shared amongst the villages in Pallansena, everything the average, middle class family received. Those values are crystallised in the unique philosophy that business is a matter of human service. It recognises the basic reality that business has an irrevocable commitment to the community. This philosophy has potent expression in the work of the Merrill J. Fernando Charitable Foundation, one of Sri Lanka's largest private charitable Foundations, which uses a minimum of 10% of the pre-tax profits of Dilmah to share the pleasure in tea with those that pick and produce tea, their families and the wider community in Sri Lanka.



The MJF Charitable Foundation has dignified empowerment as its alignment and delivers the human service that its Settlor intends through several projects each year which have touched the lives of over 150,000 people in marginalised communities. The MJF Foundation’s Small Entrepreneur Programme has helped thousands of less privileged persons – war widows, reformed prisoners, survivors of the tsunami, differently abled persons and marginalised communities in lifting themselves from poverty in a dignified and sustainable way.

The MJF Foundation’s emphasis on a business-like approach to poverty alleviation is considered one of the most effective, dignified and sustainable ways of supporting the less privileged. The Foundation discharges its Settlor’s core commitment to the workers on his plantations through the critical support that its child development centres offer the families of workers, the medical clinics, educational scholarships and training in English, information technology, and eventually vocational training.

“Long before fair trade and sustainability were buzzwords for an eco-conscious generation, Merrill J. Fernando was embodying them through his business.”

Shalaka Paradhkar
writing in Friday Magazine UAE

That same philosophy of human service was extended to the environment, acknowledging the undeniable link between human welfare and the state of the natural environment. Dilmah Conservation was established in 2007 with the same principle, of delivering direct, tangible and effective intervention, in the area of the environment. In cooperation with IUCN – the International Union for the Conservation of Nature and universities and other agencies, Dilmah Conservation has supported environmental education, ecosystem conservation and rehabilitation in addition to a strong commitment to sustainable agriculture and species conservation.

The story of Dilmah is especially unique as it expresses an unwavering determination to quality and integrity in every aspect. Amidst a heavily commoditised global tea category fuelled by producers aligned with low cost, commodity tea for the mass market, Dilmah remains firm in its commitment to provenance, purity, freshness because these are the elements of pleasure and natural goodness that are at the heart of what tea offers. That integrity and quality extend to the manner in which the philosophy of Dilmah is delivered in relation to humanitarian and environmental service. Dilmah, the tea that was born in the 1950s in the mind of its eventual Founder, is genuinely a tea for lovers of tea.

Chai d'Italia

The combination of almonds and aniseed finished off with a bit of ground coffee on the nose gives a typical Italian touch to this chai. If you choose to use Amaretto you can use less honey since the liqueur will also work as the sweetener in this drink.

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Ingredients

- 160 ml Italian Almond Tea (5 minute brew)
- 80 ml full cream milk
- 40 ml Disaronno Amaretto (optional)
- Pinch of ground aniseed
- Pinch of ground coffee
- Bee's honey

Method

- Add the ground aniseed to a teapot and brew the tea for 5 minutes
- Strain the tea
- Sweeten the tea with the liqueur and/or the bee's honey
- Add the milk and air the chai
- Pour into a cup and garnish with a little ground coffee



ITALIAN ALMOND TEA

A delicious union – a medium strength Ceylon Single Region Tea from the Nawalapitiya region, fused with the bittersweet flavour of Italian Almond. Fragrant and rich, the almond and the mellow, malty note that is typical of teas from this region, combine in indulgent harmony, to produce a deep amber infusion. The tea is enveloped by a deliciously piquant aroma of almond, producing an engaging brew with a nutty, sweet edge and mellow but prominent character. It is a perfect 'dessert tea' or accompaniment to afternoon tea.



Chai de France

Grand Marnier is a cognac-based orange liqueur and is a great match for a full-bodied tea like the Supreme Ceylon Single Origin. When combining both with full cream milk the drink turns into a great after dinner drink. Ground cardamom mixed with ground dried ginger is often used in the world of pastry and will give the chai that final touch of dessert.

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Ingredients

- 160 ml Supreme Ceylon Single Origin (5 minute brew)
- 80 ml Full cream milk
- 40 ml Grand Marnier
- Pinch of ground cardamom
- Pinch of ground dried ginger
- Zest of lemon
- Cane sugar

Method

- Add the ground cardamom and the ground ginger to a teapot and brew the tea for 5 minutes
 - Strain the tea and Sweeten the tea with the liqueur and/or cane sugar
 - Add the milk and air the chai
 - Pour into a snifter glass
 - Sprinkle a lemon zest
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SUPREME CEYLON SINGLE ORIGIN

Ceylon Tea was recognized as the finest since the late 1800s when its bright, brisk and full bodied teas made tea and Ceylon famous throughout Europe. There was good reason for this as the island produces teas to please every palate - from the earthy and rich low elevation teas, to the light, delicate high elevation teas. This Ceylon Broken Orange Pekoe is the perfect Ceylon Tea, offering body, brightness, structure, strength and colour; the features that made Ceylon the home of the finest teas. A full bodied and strong tea.



Iced Caribbean Chai

Ceylon Ginger tea, condensed milk and a hint of Creole served over ice become a chai on the beach. A fair measure of light rum once in a while is a nice variation on this drink.



Ingredients

- 160 ml Natural Ceylon Ginger Tea (5 minute brew)
- Pinch of ground nutmeg
- Pinch of ground cayenne pepper
- Pinch of ground cinnamon
- 60 ml condensed milk
- Zest of lime
- Zest of orange

Method

- Add the ground spices to a teapot and brew the tea for 5 minutes
- Strain the tea
- Add the condensed milk and air the chai
- Spray the glass with the orange zest
- Pour into an ice-filled tiki glass and garnish with a lime zest and dried pineapple



NATURAL CEYLON GINGER TEA

Ceylon was famous for centuries for the quality of her spices and her tea. This is an energetic and authentic combination of the two. The spicy 'hotness' of Ginger partners beautifully with a Ceylon Single Region Tea grown at an elevation of 5,000 feet, to offer a deliciously different and refreshing tea. Ceylon Ginger with its prominent flavour is prized as a digestive aid and as a 'pick me up'. The tea and spice are in authentic harmony with the fresh tea, balancing the piquancy of the Ginger to produce a reviving and enjoyable tea.

Thai Chai

This traditional combination of Thai ingredients results in a spicy, creamy, sweet and herbal chai.

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Ingredients

- 200 ml Dombagastalawa Single Estate FBOP (5 minute brew)
- 80 ml cream of coconut (sweetened)
- Slice of fresh ginger
- 3 Kaffir leaves
- Ground dried chilli
- Ground cardamom
- 5 coriander leaves

Method

- Add the ground spices, the kaffir and the coriander leaves and the slice of fresh ginger to the teapot and brew the tea for 5 minutes
- Add the cream of coconut and air the chai
- Pour into a cup and garnish with a sprinkled lemon zest



DOMBAGASTALAWA SINGLE ESTATE FBOP

A regal Ceylon Single Estate Tea. Flowery Broken Orange Pekoe from our Kataboola Estate in the Nawalapitiya Region offers clean, black leaf, with some silvery 'tip'. Its infusion is clean and open, with a coppery tone indicative of brightness. The liquor shows character and depth, with some strength, but generally mellow for a very pleasing yet bright tea. Teas from this region are known for their gentle, yet firm personality.

Walker's Chai

“Johnnie” Walker got the idea of blending his whiskies after he successfully blended his teas in the mid 1800’s. Ground black pepper and cloves match notes of nutmeg and vanilla while malty notes in both the tea and the whisky form the character in the chai. Honey and orange zest give a pleasant bittersweet finish.

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Ingredients

- 160 ml Supreme Ceylon Single Origin (5 minute brew)
- 80 ml Full cream milk
- 40 ml Johnny Walker Gold Label Reserve
- Pinch of ground black pepper
- Pinch of ground cloves
- Bee’s honey
- Zest of orange

Method

- Add a squeezed zest of orange and the ground spices to a teapot and brew the tea for 5 minutes
- Strain the tea
- Sweeten the tea with honey
- Add the milk and air the chai
- Pour into a double old fashioned glass and garnish with a little ground black pepper



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Springbok Chai

South Africa has always been an important stop on trade routes from Europe to Asia and vice versa. Spices from all over Asia found their way to the land of the “Springbokken” as ground cardamom and ground ginger found their way into this surprising combination of Rooibos infusion, milk and honey.

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Ingredients

- 160 ml Rooibos Pure Natural Organic (5 minute brew)
- 80 ml Full cream milk
- Pinch of ground cardamom
- Pinch of ground ginger
- Bee’s honey
- Lemon zest

Method

- Add the ground spices to a teapot and brew the Rooibos for 5 minutes
 - Strain the tea
 - Sweeten the Rooibos with honey
 - Add the milk and air the chai
 - Pour into a large mug and sprinkle a lemon zest
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ROOIBOS PURE NATURAL ORGANIC

Rooibos is a traditional South African herbal beverage that produces a clean and pleasant infusion. It is naturally caffeine free and said to offer potent health benefits. The flavour is mild and slightly nutty, with a touch of sweetness. Rooibos infusion can be enjoyed with a twist of lemon or sliver of ginger. Try honey as a natural sweetener.



Lavender Chai

Bergamot and lavender are great companions in a drink. Classic Earl Grey tea with the addition of rosemary and thyme makes this chai very European.

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Ingredients

- 160 ml Earl Grey (5 minute brew)
- 80 ml Full cream milk
- 20 ml lavender syrup/honey
- Pinch of ground dried rosemary
- Pinch of ground dried thyme

Method

- Add the ground spices to a teapot and brew the tea for 5 minutes
 - Strain the tea
 - Sweeten the tea with the syrup or the honey
 - Add the milk and air the tea
 - Pour into a large coupe glass and garnish with dried lavender
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THE ORIGINAL EARL GREY

A legendary tea, named after Charles, 2nd Earl of Grey and former Prime Minister of England. This tea is a combination of a rich and full bodied Ceylon Single Origin Tea with the flavour of Bergamot, a citrus fruit that is native to Calabria in Italy. The strong and distinctive Ceylon Tea partners harmoniously with the Bergamot flavour to offer an authentic Earl Grey Tea. Full bodied yet aromatic, with hints of citrus and a lingering and mildly sweet floral note, this is a majestic tea.

Masala Chai

The mother of all chai teas. Originated in India this drink today has conquered the world with its characteristic combination of spices.

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Ingredients

- 160 ml Supreme Ceylon Single Origin (5 minute brew)
- 80 ml condensed milk
- Pinch of ground cardamom, ginger, ground star anise, ground fennel seeds, ground cinnamon, ground nutmeg, ground black pepper & ground cloves

Method

- Add all the spices to a teapot and brew the tea for 5 minutes
- Strain the tea
- Add the condensed milk and air the chai
- Pour into a tea cup and garnish with a little ground cinnamon



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Breakfast Chai

Breakfast in a cup., lemon curd, honey and orange marmalade give the chai a citrus sweetness while the spices add a little kick to the drink. The strong full-bodied character of the breakfast tea brings balance and depth to the cup. Serve with buttered toast on the side...

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Ingredients

- 160 ml Brilliant Breakfast (5 minute brew)
- 80 ml Full cream milk (warm)
- 1 teaspoon of lemon curd
- 1 teaspoon of orange marmalade
- 1 teaspoon of honey
- Pinch of ground aniseed
- Pinch of white pepper
- Pinch of cinnamon

Method

- Add the spices to a teapot and brew the tea for 5 minutes
- Strain the tea
- Sweeten the tea with the curd, the marmalade and the honey
- Add the milk and air the chai
- Pour into a teacup



BRILLIANT BREAKFAST

A bright, brisk and bold tea. Intense and majestic, this tea offers body, strength, colour and pungency representing the essence of a fine Ceylon tea. Grown in the Dimbula Valley, the Broken Orange Pekoe leaf yields a burgundy coloured liquor which is robust and strong yet bright with an energetic personality. The fine BOP grade of tea with its small particle size produces the strength in this tea. Brew for at least 3 minutes in spring water. Brewed for 4-5 minutes for added strength, this tea then allows the addition of warm, dairy milk if desired.



Forest Fruit Chai

A floral and fruity chai with a pastry-like base of vanilla, ginger and cardamom. A chai that will bring a smile to your face like the sun breaking through on a cloudy day.

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Ingredients

- 160 ml Rosehip & Hibiscus (5 minute brew)
- 80 ml Full cream milk (warm)
- Teaspoon of forest fruit jam
- Teaspoon of honey
- Pinch of ground ginger
- Pinch of ground cardamom
- Vanilla

Method

- Add the ground spices and the vanilla to a teapot and brew the tea for 5 minutes
 - Strain the tea
 - Sweeten the tea with the jam and the honey
 - Add the milk and air the chai
 - Pour into a teacup and garnish with a slice of strawberry
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NATURAL ROSEHIP WITH HIBISCUS

The English have enjoyed rosehip as a herbal beverage for centuries. Its characteristic tart flavour is softened here with Hibiscus flowers. Reputedly a rich source of natural antioxidants, Rosehips and Hibiscus Flowers produce a red infusion with a strong fruity aroma. The beverage is rich in Vitamin C and is best taken without sugar. Try it with a touch of honey to keep the infusion all natural.

Pirate's Chai

Aaargh... Rum is the pirate's spirit and combined with Supreme Ceylon, condensed milk and ground spices, it becomes a recipe to fit a buried treasure..

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Ingredients

- 160 ml Supreme Ceylon Single Origin (5 minute brew)
 - 60 ml Condensed milk
 - 30 ml Bacardi Superior
 - 20 ml Pekoe Ceylon tea liqueur
 - Pinch of ground cinnamon
 - Pinch of ground cardamom
 - Pinch of ground ginger
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Method

- Add the ground spices to a teapot and brew the tea for 5 minutes
- Strain the tea
- Add the spirit, the liqueur and the condensed milk and air the chai
- Pour into a toddy and garnish with a little ground cinnamon



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Christmas Chai

Rose, Marzipan and Mint on a cloud of white chocolate and honey...
A touch of Christmas every time you take a sip. This drink is at its best when
enjoyed with family in the vicinity of a decorated tree in December.

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Ingredients

- 160 ml Rose, Marzipan & Mint
- 80 ml Full cream milk (warm)
- 100 gram grated white chocolate
- Teaspoon of bee's honey

Method

- Brew the tea for 5 minutes
 - Strain the tea
 - Sweeten the tea with the honey
 - Add the grated white chocolate and the milk and air the chai
 - Pour into a toddy glass and garnish with a sprig of mint
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ROSE, MARZIPAN & MINT

A bright & elegant Ceylon Western Pekoe from the Dimbulla Valley, in a fragrant fusion with flavours of Rose, Marzipan and Mint. The Sensuous Rose offers a floral note whilst a nutty Marzipan and Mint complete the tea. This handpicked Ceylon Single Region tea gently complements the trio of flavours in an aromatic Christmas tea



Chai Speculatte

Inspired by a cookie called “Speculaas” this chai is a true comforter, a drink to share when in good company. It’s spicy sweetness at its best.



Ingredients

- 160 ml Brilliant Breakfast (5 minute brew)
- 60 ml Condensed milk
- 2 Pinches of ground Allspice/Speculaas spices*
- Zest of orange

*ground ginger, ground nutmeg, ground cinnamon, ground white pepper, ground cardamom

Method

- Add the sprayed orange zest and the spices to a teapot and brew the tea for 5 minutes
- Strain the tea
- Add the condensed milk and air the chai
- Pour into a teacup and garnish with a little of the spices



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White Chocolate Chai

This is herbal goodness covered in white chocolate. The freshness of the peppermint infusion and the creamy white chocolate milk create a feast for your taste buds...

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Ingredients

- 160 ml Pure Peppermint Leaves (5 minute brew)
- 80 ml Full cream milk (warm)
- 100 gram grated white chocolate
- Pinch of ground ginger
- Pinch of ground cardamom

Method

- Add the ground spices to a teapot and brew the tea for 5 minutes
 - Strain the tea
 - Add the grated white chocolate and the milk and air the chai
 - Pour into a martini glass and garnish with fresh raspberries and a mint top.
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PURE PEPPERMINT LEAVES

Savoured as a refreshing beverage since Roman times, our pure Peppermint infusion is naturally caffeine free and ideally enjoyed after a meal, to cleanse the palate and aid digestion. The natural peppermint oil in the leaves imparts a menthol aroma and adds sparkle to the infusion of the leaf, making it a cooling and energizing experience. Try the infusion of peppermint leaves with a touch of honey as a mild and delicious accompaniment to your day. Also enjoyable taken chilled or as a sorbet.

Chamomile Chai

Chamomile and honey is a soothing combination and the ground spices add notes of citrus and a little pepper kick. The drink is great when served warm, especially with apple pie on the side but do try the drink served over ice as well.

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Ingredients

- 200 ml Chamomile (5 minute brew)
- 100 ml Full cream milk
- Pinch of ground ginger
- Pinch of ground cardamom
- Pinch of white pepper
- Bee's honey

Method

- Add the ground spices to a teapot and brew the tea for 7 minutes
- Strain the tea
- Sweeten the tea with honey
- Add the milk and air the chai
- Pour into a large glass and garnish with dried chamomile flowers



PURE CHAMOMILE FLOWERS

Chamomile is a gentle and relaxing herb enjoyed by Europeans as a tonic for centuries. The daisy-like Chamomile flower has an uplifting aroma reminiscent of apples. Its subtle flavour is concentrated in the flower and this infusion therefore offers the infusion of the Chamomile flower. Chamomile has a serene character and wonderful aroma. It is often enjoyed as a gentle, naturally caffeine free infusion in the evening.

Galle Fort Chai

The Galle area in the south of Sri Lanka has been an important port and the region produces one of the finest low-grown teas and is known for its real cinnamon; this drink is a tribute to the biggest fort. The special texture that saffron gives the drink results in a luxurious experience with some of the finest spices.

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Ingredients

- 160 ml Galle OP1 (4 minute brew)
- Pinch of ground cardamom
- Pinch of ground cinnamon
- Pinch of ground cloves
- Saffron

Method

- Add all ingredients to a teapot and brew for 4 minutes
 - Strain the tea
 - Pour into a liqueur glass
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GALLE DISTRICT OP1

Ceylon is renowned as the home of the finest teas in the world and for its ability to produce teas of extraordinary variety - full bodied low elevation teas grown at sea level right through to the light and delicate high elevation teas from the Nuwara Eliya region. Galle is a historic seaport and this Orange Pekoe 1 (OP1) is grown in the northern part of the Galle District. The leaf is clean, wiry and black, characteristic of a typical low elevation tea. The infused leaf reveals a coppery hue, yielding a bright, and pleasingly light liquor. Deep golden orange in the cup, this tea has a malty, slightly raw aroma and a peaty finish.



Oolong Saffron Chai

This chai is the perfect finish to dinner. The light Oolong Tie Guan Yin, with its delicate grassy notes is taken to the next level with the addition of saffron and ground almonds. A pinch of Verum, the only real cinnamon, completes the drink.

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Ingredients

- 160 ml Tie Guan Yin (3 minute brew)
- ½ teaspoon bee's honey (optional)
- Pinch of ground cinnamon
- Teaspoon of ground almonds
- Saffron

Method

- Add all ingredients but the honey to a teapot and brew for 3 minutes
 - Strain the tea
 - Sweeten the tea with the honey (optional)
 - Pour into a snifter glass
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TIE GUAN YIN

Tightly rolled, jade green leaf with the characteristically elegant herbal aroma of Tie Guan Yin. When brewed, the leaf unfurls as it releases a light and wonderfully floral personality. A delicate tea that is as pleasing in appearance and aroma as on the palate. The pale yellow liquor is tinged with green and offers a gentle taste with hints of olive, herbs and is refreshingly fragrant.



Trader's Chai

The malty character of the low-grown Galle OP1 finds a friend in the aged rum. Mixed with ground spices and condensed milk and served over ice it becomes a drink to remember.

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Ingredients

- 200 ml Galle OP1 (5 minute brew)
- 60 ml Condensed milk
- 40 ml aged rum
- Ground cardamom
- Ground white pepper
- Vanilla

Method

- Add the ground spices and the vanilla to a teapot and brew the tea for 5 minutes
- Strain the tea
- Add the condensed milk and the rum and air the chai
- Pour into an ice-filled tiki mug and garnish with an orange zest



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Smoked Ceylon Chai

The First Ceylon Souchong is a very special smoked tea and combined with spices and condensed milk it becomes a chai like no other.

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Ingredients

- 160 ml First Ceylon Souchong (5 minute brew)
- 60 ml condensed milk
- Pinch of ground cinnamon
- Pinch of ground cardamom
- Pinch of ground black pepper
- Orange zest

Method

- Add the ground spices to the teapot and brew the tea for 5 minutes
 - Strain the tea
 - Add the condensed milk and air the chai
 - Pour into a tiki mug and spray the orange zest
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THE FIRST CEYLON SOUCHONG

To the Chinese Lapsang Souchong, with its distinctive, oakey flavour, was a prized tea and the penalty for divulging its secret was death. Having somehow avoided this penalty, First Ceylon Souchong is a uniquely Ceylon Souchong, offering the same strong, smoky character, but with an interesting difference. Ceylon Souchong is a Single Estate Tea produced in the Galle District, and gently panfried using Cinnamon wood. The result a prominent woodsmoke note with a touch of juiciness and sweetness in its finish.





Indonesian Chai

This powerful iced chai based on Supreme Ceylon is very full in flavour. Strong spices with an even stronger spirit are balanced by the temperature drop created by the ice. A very special chai...

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Ingredients

- 160 ml Supreme Ceylon Single Origin (5 minute brew)
 - 60 ml cream of coconut (sweetened)
 - 40 ml Arrack
 - Pinch of ground cloves, ground dried chilli, ground nutmeg & ground cardamom
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Method

- Add the ground spices to the teapot and brew the tea for 5 minutes
 - Strain the tea
 - Add the cream and the Arrack and air the chai
 - Pour into an ice-filled tiki mug and garnish with a chilli
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SUPREME CEYLON SINGLE ORIGIN

Ceylon Tea was recognized as the finest since the late 1800s when its bright, brisk and full bodied teas made tea and Ceylon famous throughout Europe. There was good reason for this as the island produces teas to please every palate - from the earthy and rich low elevation teas, to the light, delicate high elevation teas. This Ceylon Broken Orange Pekoe is the perfect Ceylon Tea, offering body, brightness, structure, strength and colour; the features that made Ceylon the home of the finest teas. A full bodied and strong tea.

Chocolate Chai

Chocolate milk, mint and chilli mean creaminess, freshness and heat at the same time. Pick your chocolate as dark as you can find to add a bitter touch to the drink.

Ingredients

- 200 ml Pure Peppermint leaves (5 minute brew)
- 100 ml Full cream milk (warm)
- 100 gram grated dark chocolate
- Pinch of dried red chilli

Method

- Brew the tea for 5 minutes
- Strain the tea
- Add the milk, the grated chocolate and the ground chilli and air the chai
- Pour into a large mug and garnish with a sprig of mint



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Valentine's Chai

Is there a better way to express your love than showing up with roses and chocolate?
The valentine's chai is the way to capture or keep a heart...

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Ingredients

- 160 ml Rose & French Vanilla (5 minute brew)
- 60 ml condensed milk
- 80 grams of grated white chocolate
- Vanilla

Method

- Add a little vanilla to the teapot and brew the tea for 5 minutes
- Strain the tea
- Add the grated white chocolate and the condensed milk and air the chai
- Pour into a large coupe glass and garnish with a rose leaf



ROSE WITH FRENCH VANILLA

A seductive tea, combining a fine Single Region Pekoe from the Nuwara Eliya region with the sensuous and almost mystical fragrance of rose petals. Celebrated throughout history for its romance, the rose is one of the most pleasing of flavours. The gentle tea is encircled by the soft and slightly sweet aroma of red Rose to offer an alluring and gentle brew. The Rose fragrance is tinged with the flavour of French Vanilla.



Chinese Chai

Chinese five spices are mostly used in the kitchen, this chai proves it can work perfectly in the bar as well...

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Ingredients

- 200 ml Brilliant Breakfast (5 minute brew)
- 40 ml condensed milk
- 60 ml Full cream milk
- Chinese 5 spices mix
- Zest of lemon

Method

- Add the ground spices to the teapot and brew the tea for 5 minutes
 - Strain the tea
 - Add the milk and air the chai
 - Pour into a bowl and garnish with a little ground spices
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BRILLIANT BREAKFAST

A bright, brisk and bold tea. Intense and majestic, this tea offers body, strength, colour and pungency representing the essence of a fine Ceylon tea. Grown in the Dimbula Valley, the Broken Orange Pekoe leaf yields a burgundy coloured liquor which is robust and strong yet bright with an energetic personality. The fine BOP grade of tea with its small particle size produces the strength in this tea. Brew for at least 3 minutes in spring water. Brewed for 4-5 minutes for added strength, this tea then allows the addition of warm, dairy milk if desired.

Soy Chai Latte

With ginger and cardamom as a base and vanilla and honey on top this chai latte has everything you need on a lazy afternoon..

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Ingredients

- 200 ml Vanilla Ceylon Tea (5 minute brew)
- 160 ml Soy milk (warm)
- Pinch of ground dried ginger
- Pinch of ground dried cardamom
- 2 teaspoons of honey

Method

- Add the spices to the teapot and brew the tea for 5 minutes
 - Strain the tea and add the honey and stir
 - Pour the warm soy milk in a hurricane glass
 - Pour the tea in the glass
 - Garnish with vanilla
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VANILLA CEYLON TEA

A light and bright Ceylon Single Region Tea with a sensual and aromatic finish. The combination of high grown Ceylon tea and the inspiring aroma of Vanilla make this a very special tea – fragrant, indulgent and bright. The tea is in perfect balance with the creamy and rich aroma of Vanilla. Ideal taken straight, and if sweetness is desired, add a touch of honey to taste. While the tea is infusing, savour the fragrance of tea mingling with Vanilla.

Creating your Chai step by step



Step 1 : Choose your tea

Any tea can be used to create your chai tea. Do keep in mind that when you use milk, condensed milk or a sweetener you'll need a tea with a strong character to keep the chai balanced.



Step 2 : Choose your Spice combination

Select a combination of ground spices to infuse together with the tea. There are many delicious combinations that will each give a different kick to your chai. But it doesn't end with just spices. Try infusing the zests of citrus fruits in your tea. Lemons and limes often find a great partner in chillis while oranges team up with cardamom or cinnamon in a delicious way.



Step 3 : Add the tea

In combination with milk and a sweetener you'll need a strong brew. Use 2 grams of tea or 1 teabag on 200 ml of water. Add the tea and to the teapot or plunger.



Step 4 : Add the spices

Add the ground spices to the teapot or plunger.



Step 5: Brew the tea

Use the maximum brewing time when milk and/or a sweetener is used in your recipe. For black tea and herbal infusions maximum brewing time is 5 minutes, for Oolong teas 3 minutes is sufficient. Without the use of milk or a sweetener usually a medium brew is strong enough. For black tea a medium brew is 4 minutes, for Oolong teas 2.5 minutes and for green teas 2 minutes.

Please keep in mind that different types of tea have different brewing temperatures:

Green tea - 75-80°C

Oolong tea - 85-90°C

Black tea- 95-100°C

Stir the tea gently after each minute of brewing. Agitating the tea leaves and the spices will enhance the development of character in the tea. You'll need that character to find the right balance between the tea, the spices, the milk and the sweetener.

Step 6: Strain the tea

Strain the hot tea into the first chai mug. I recommend to warm up the mug so you will not lose too much of the heat of the tea. If you want, you can add a sweetener at this point. Sugar, honey, syrup or marmalade, any type of sweetener can be used to work with the bitterness of the strong tea, with the sharpness of the spices or with the cream of the milk.



Step 7: Pour de milk

Add the milk, condensed milk, soy milk or almond milk to the second mug. Again it is recommended to warm up the mug.

Step 8: Air the tea

Especially when condensed milk is used "airing" the tea is a key element in the making of the perfect chai. By throwing the chai from cup to cup, also known as "pulling the tea", you create a foamy top on the drink. Because of the extra air that is added to the drink the aroma of the spices comes out stronger and the tea is quickly at drinking temperature. The higher the throw, the frothier the drink. Throw your chai up to a dozen times and then pour it into your cup.





Dilmah

For lovers of tea

“For centuries, problems of mankind have been solved over a cup of tea whether they were problems between nations, amongst businesses, even in families, between husbands and wives, tea has been the soothing balm that helped their solution. The simple act of pouring a cup of tea is, in itself, an ice-breaker, providing pleasurable anticipation of the goodness that is to follow. I have dedicated my life towards providing that cup: not only to solve problems but to add sunshine, to our day, with every sip of Dilmah.”

Merrill J. Fernando
Founder of Dilmah Tea

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