



Masala chai is the spiced milk tea of India. An essential ingredient of daily life, cups of hot, milky chai are sipped throughout the day and served by street vendors known as chawallahs.

All the warm, spicy-sweet flavors of traditional masala chai are in this organic blend of black tea and cardamom, cinnamon, ginger and clove - spices appreciated in India for their ayurvedic health benefits.



To the classic blend we've added organic matcha, the ceremonial green tea of Japan. Matcha contains more than three times the antioxidants of other green teas, making this cup as healthy as it is satisfying.



Nutrition Facts

Serving size 1 Tbsp (15 grams)
Servings Per Container about 22

Amount Per Serving

Calories 53 Calories from Fat 0

% Daily Value*

Total Fat	0g	0%
Saturated Fat	0g	0%
Trans Fat	0g	0%
Cholesterol	0mg	0%
Sodium	25mg	1%
Potassium	19mg	0%
Total Carbohydrate	12g	4%
Dietary Fiber	0g	0%
Sugars	12g	4%
Protein	0g	0%
Vitamin A	0%	
Vitamin C	0%	
Calcium	0%	
Iron	0%	

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

INGREDIENTS:

Organic evaporated cane juice, organic tea powder, organic spices (clove, ginger, cardamom), organic matcha (green tea powder from Japan), salt, natural flavors.

DAVID RIO FINE TEAS



ORGANIC MASALA CHAI

A spirited blend of tea
and aromatic spices
in the tradition of
India's masala chai

**SIMPLY ADD
MILK OR SOYMILK**



Makes About 22 Cups
NET WT 12 oz (340g)

HOT CHAI

Mix 1 tablespoon (15g) of MASALA CHAI into a cup (7oz, 210ml) of hot milk or soymilk. You may also use half water and half milk or soymilk.

COLD CHAI

Stir 1 tablespoon (15g) of MASALA CHAI into 3oz, (90ml) of HOT milk or milk substitute; add 3oz, (90ml) COLD milk, stir and pour over ice.

BANANA CHAI BREAD

INGREDIENTS :

- 1/4 cup (50g) MASALA CHAI •1 stick (113g) butter or margarine •1 cup (200g) sugar •2 eggs
- 2 ripe bananas • 2 cups (240g) flour •1 tsp (3g) baking soda • 1 tsp (3g) baking powder
- 1/2 cup nuts (optional)

PREPARATION :

Preheat oven to 350° F. Sift dry ingredients together and put aside. In a separate bowl, cream butter, add sugar until well blended. Add eggs and mix well. Add dry ingredients and mix well. Add mashed bananas and mix well. Pour into greased bread pan and bake for 40-50 minutes.

OTHER RECIPES

Try adding a tablespoon to your favorite smoothie recipe, or try as an ingredient in muffins or cookies.



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