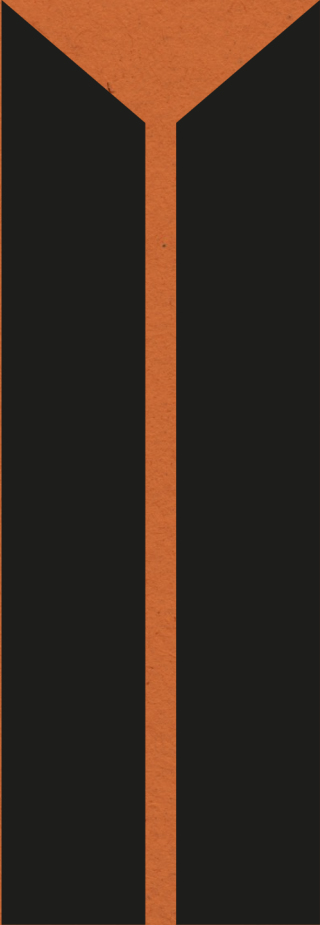
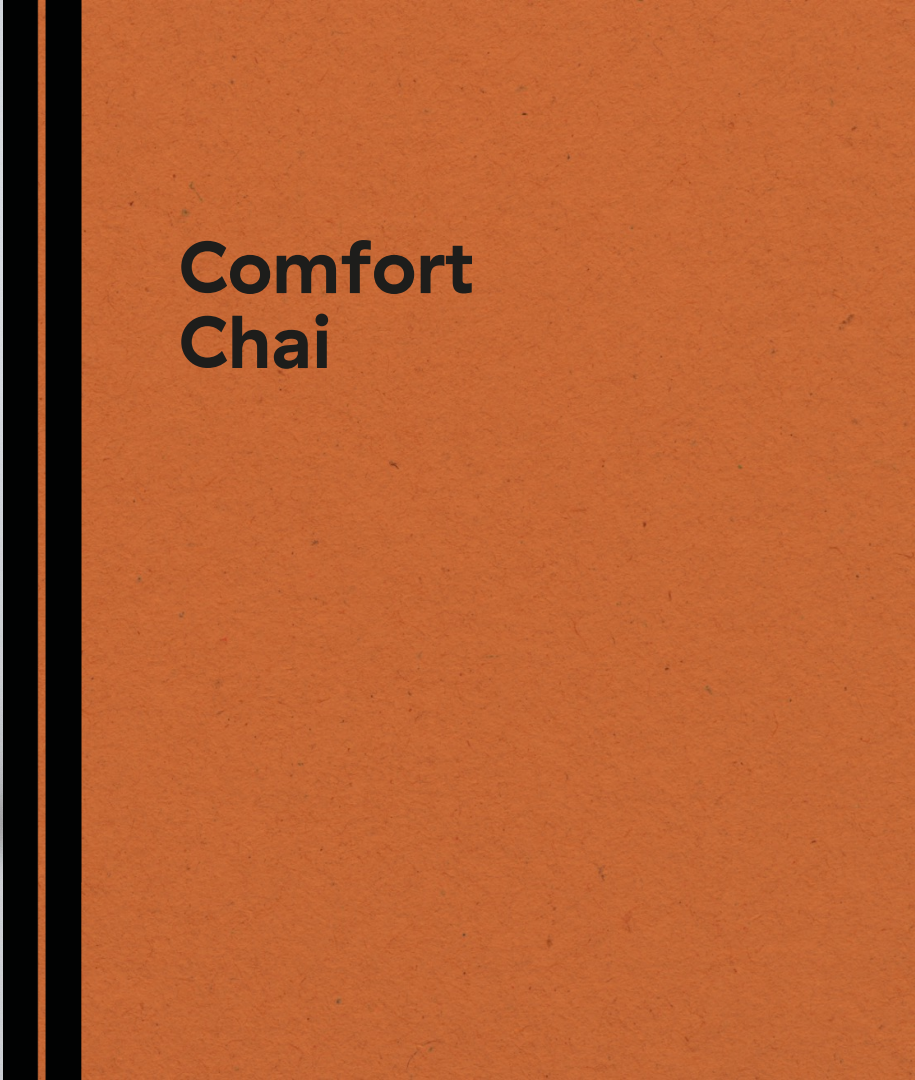




NEMI Teas

Chai Creations





Comfort Chai



Chai Latte

A warming, spiced pick-me-up

INGREDIENTS

- 25 ml NEMI Chai Syrup
- 200 ml milk of choice
- Cinnamon or nutmeg to garnish

METHOD

- 1 Combine the chai syrup and milk in a pitcher.
- 2 Steam until frothy, then pour into cup.
- 3 Garnish with cinnamon or nutmeg and serve.

5 min
PREP

Spiced
Sweetness



Dirty Latte

A sweet'n'spicy caffeine hit

INGREDIENTS

- 25 ml NEMI Chai Syrup
- 30 ml espresso (1 shot)
- 180 ml milk of choice
- Cinnamon or nutmeg to garnish

METHOD

- 1 Pull the espresso shot into a mug.
- 2 Add the chai syrup and stir to combine.
- 3 Top with frothed milk, garnish with cinnamon powder and serve.

5 min
PREP

Spiced
Caffeine



Chai Hot Chocolate

A spiced, bittersweet mashup

INGREDIENTS

- 25 ml NEMI Chai Syrup
- 200 ml milk of choice
- 20 g dark chocolate powder
- Chocolate powder, cinnamon to garnish

METHOD

- 1 Combine a tablespoon of milk with the chocolate powder to make a smooth paste.
- 2 Steam the milk and add it to the mixture.
- 3 Add the chai syrup, stir to combine and garnish.

5 min
PREP

Bittersweet
Spices



Golden Chai

A soothing latte laced with earthy sweetness

INGREDIENTS

- 25 ml NEMI Chai Syrup
- 200 ml milk of choice
- 2 g turmeric (c. ½ teaspoon)
- Candied ginger or nutmeg to garnish

METHOD

- 1 Combine the chai syrup, turmeric and milk into a pitcher.
- 2 Steam the mixture until frothy and add to a cup.
- 3 Garnish and serve.

5 min
PREP

Soothing
Spices



Cooling Chai



Iced Chai Latte

A refreshing hit of exotic flavours

INGREDIENTS

- 25 ml NEMI Chai Syrup
- 200 ml cold milk of choice
- Ice cubes
- Cinnamon or nutmeg to garnish

METHOD

- 1 Fill a glass with ice.
- 2 Add the chai syrup and pour over the milk.
- 3 Stir well and sprinkle with garnish of choice.

5 min
PREP

Cooling
Spices



Chai Lemonade

A spicy twist on a lemonade

INGREDIENTS

- 25 ml NEMI Chai Syrup
- 200 ml cold lemonade of choice
- Ice cubes
- Lemon & cinnamon to garnish

METHOD

- 1 Fill a glass with ice.
- 2 Add the chai syrup and pour over the lemonade.
- 3 Garnish with lemon slice and cinnamon.

5 min
PREP

Spicy
Lemon



Chai Shrub Soda

A sweet'n'sour mocktail treat

INGREDIENTS

- 25 ml NEMI Chai Syrup
- 15 ml apple cider vinegar
- Ice cubes
- 150 ml cold soda water

METHOD

- 1 Fill a glass with ice.
- 2 Add the chai syrup and apple cider vinegar.
- 3 Slowly top up with soda water and garnish

5 min
PREP

Spiced
Sweetness



Chai Milkshake

An indulgent, exotic dessert

INGREDIENTS

- 25 ml NEMI Chai Syrup
- 3–4 scoops vanilla or chocolate ice-cream
- 100 ml milk
- Cinnamon or nutmeg to garnish

METHOD

- 1 Combine the chai syrup , ice-cream and milk in a blender.
- 2 Blend for 20–30 seconds until desired consistency.
- 3 Pour into a tall milkshake glass and garnish before serving.

5 min
PREP

Spiced
Indulgence



Chai Cocktails



Chai Old Fashioned

A spirit-forward warming classic

INGREDIENTS

- 15 ml NEMI Chai Syrup
- 60 ml Bourbon whiskey
- 2 dashes aromatic bitters
- Ice cubes
- Orange peel & cinnamon stick

METHOD

- 1 Combine the first three ingredients in a cocktail shaker.
- 2 Stir for 15–20 seconds until well mixed.
- 3 Strain into a tumbler with ice. Express orange peel and serve with a cinnamon stick

5 min
PREP

Spiced
Warmth



Espresso Chai-tini

A heady blend of liqueur and spices

INGREDIENTS

- 15 ml NEMI Chai Syrup
- 45 ml milk vodka
- 20 ml coffee liqueur
- 30 ml espresso (1 shot)
- Ice cubes

METHOD

- 1 Combine all the ingredients in a cocktail shaker.
- 2 Shake vigorously until chilled and frothy.
- 3 Double-strain into a chilled martini glass and garnish.

5 min
PREP

Spiced
Booziness



Chai White Russian

A smooth'n'spicy, milky sipping drink

INGREDIENTS

- 15 ml NEMI Chai Syrup
- 25 ml coffee liqueur
- 25 ml vodka
- 30 ml cream or milk
- Ice cubes

METHOD

- 1 Fill a tumbler with ice. Add vodka, liqueur and chai syrup.
- 2 Stir for 10 seconds, then float the cream on top.
- 3 Swirl gently before garnishing.

5 min
PREP

Spiced
Smoothness