



CHAI TEA FRAPPE

Black Tea, spices, vanilla, honey, and Rich's® Premium Custard Base, blended with ice to make a refreshing beverage.

Yield: 60 oz.



INGREDIENTS

5 C	Hot water
4 Each	Black Tea Bags
3 Each	Star Anise
1 tbsp.	Honey
1/2 tsp.	Pure vanilla extract
4 tbsp.	RICH'S Culinary Solutions Premium Custard Base Liquid, 12 32-Oz Cartons (#03869)
	Cinnamon ground
	Ice

DIRECTIONS

- 1 Place tea bags, and spices in a heat proof, non reactive container.
- 2 Pour boiling water over tea and spices, and allow to steep for 15-20 minutes.
- 3
- 4 When ready to serve, pour tea mixture, thawed Premium Custard Base, ice in the tall glass of a high-speed blender. Blend until smooth, and frothy.
- 5 Pour Chai Tea into a tall glass, and top with foam.
- 6 Garnish with a sprinkle of ground cinnamon.

CHEF NOTES

The amount of ice used should fill-up the empty tall glass that is being used to serve.