



FUNCTIONAL TEAS & SUPERFOOD BLENDS FOR A HEALTHIER BODY AND MIND NATURALLY

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BOMBAY DREAMS MASALA CHAI – A LOOSE LEAF BLACK ASSAM TEA BLEND WITH WARMING SPICES

An authentic traditional blend inspired by a cherished family recipe of black Assam tea with lots of warming spices. With layers of spice and depth, this masala chai loose leaf blend is perfect for comforting moments (and gifting!).

Crafted by the female founder of Indian origin, this is as authentic as it gets. The loose leaf tea is packaged in a beautiful paper tube which is recyclable and hence this tea is plastic free.

“Every Indian family has a masala chai recipe that has been passed down from generation to generation – this is my family’s masala chai recipe. It was passed on from my gran to my mum and then to me. I am now sharing this recipe with you so that you too can enjoy this authentic masala chai from the comfort of your home” – Ruchi, Founder, Better Food Mood

*This blend does not have any added sugar or added dairy. There are no preservatives, additives, colours or flavourings in this blend.

Ingredients:

Assam Black Tea, Ginger, Cardamom, Cinnamon, Cloves, Fennel Seeds, Black Pepper, Star Anise

Allergens:

May contain traces of tree nuts, peanuts, soya, sesame, eggs, milk, mustard, celery, gluten, sulphites.

Storage:

Store in a cool dry place away from light in an air tight container

How to Prepare:

- Add 1 tsp of masala chai to a pan.
- Add 1 tsp of sugar (more / less based on your preference), 1 cup of water to the pan.
- Boil on a high flame for 10 minutes.
- Add ½ cup of milk and boil for another 3-5 minutes.
- Strain into your tea cup and enjoy with a biscuit.

(If you like it less creamy, increase the water and decrease the milk by the same proportion).