

2 TBL Railway Chai
1 cup water
1 tsp Organic Assam Tea (or other black tea)
2 tsp raw sugar
4 egg yolks
¾ cup white sugar
2 cups whole milk
1 cup whipping cream
Pinch kosher salt
½ tsp vanilla extract

Chai Tea Box Railway Chai

- 1 - Crush the Chai spices slightly with a mortar and pestle
- 2 - Place water in a small pot and add the Chai spices. Cover and bring to a boil, reduce heat to low and let simmer 15-20 minutes. Stirring once or twice.
- 3 - Remove from heat, add the Assam tea, cover and let steep for 4 minutes. Strain Chai into a measuring cup, add 2 tsp raw sugar and stir to dissolve. You should have about ½ cup of Chai.
- 4 - In a large bowl beat egg yolks and ¾ cup white sugar on medium speed until thick and pale yellow (2-3 minutes).
- 5 - In a medium saucepan heat the milk and cream over medium heat until small bubbles begin to form on the surface. (about 160°F, 5-10 minutes).
- 6 - Temper the egg yolk mixture by whisking in the milk/cream mixture a little at a time until it is all combined. Return mixture to the pot, add a pinch of salt and cook over medium heat until mixture thickens slightly (about 10-12 minutes). Remove from the heat, stir in Chai and vanilla.
- 7 - Prepare an ice bath and cool mixture to room temperature in the ice bath. Chill mixture for a couple of hours in the fridge until you are ready to make the ice cream.
- 8 - Follow ice cream maker directions to freeze.