



GREEN

Chai

GREEN TEA "MILD"



MASALA

Chai

BLACK TEA "SPICY"



ORIGINAL

Chai

BLACK TEA "SWEET"

Caffè Craze Chai concentrate • Drink Recipes

To Make Chai Lattè Drinks Individually:

Pour recommended amount of Chai concentrate directly into serving cup.

2 1/2 oz. Chai concentrate for 12 oz. beverage

3 1/4 oz. Chai concentrate for 16 oz. beverage

4 oz. Chai concentrate for 20 oz. beverage

Hot - - - Add steamed milk or add cold milk and heat in microwave.

Iced - - - Stir in cold milk, leaving room for ice.

To Make Pre-Mixed Chai Lattè:

Mix 1/2 quart Chai concentrate with 2 quarts milk.

Hot - - - Steam desired amount of pre-mixed Chai Latte in steam pitcher using espresso machine or pour pre-mixed Chai Latte into serving cups and heat in microwave.

Iced - - - Fill cup 1/3 full with ice. Add pre-mixed Chai Latte.

To Make Delicious Chai Frappè Blender Drinks:

Single Serving Chai Frappe

Add ingredients to blender in order listed.

	16 oz cup	20 oz cup
Bléndè Vanilla	1 1/2 Tbs.	2 Tbs.
Chai Concentrate	3 1/4 oz.	4 oz.
Milk	3 1/4 oz.	4 oz.
Ice	12 oz.	16 oz.

Blend 30 to 40 seconds until smooth.

One gallon Pre-mixed Chai Frappe

Mix 2 qts. Chai concentrate with 2 qts. milk.

Add ingredients to blender in order listed.

	16 oz cup	20 oz cup
Bléndè Vanilla	1 1/2 Tbs.	2 Tbs.
Pre-mixed Chai Frappe	6 1/2 oz.	8 oz.
Ice	12 oz.	16 oz.

Blend 30 to 40 seconds until smooth.

- Store concentrate in cool, dry place • Refrigerate once opened and use within 90 days •
- Use pre-mixed Chai Latte within 1 week of milk expiration • Shake well before making each drink •