



Profile : Night of the Iguana Chocolate Chai

Loose - Chai - Flavored Black Tea

November 20, 2025

CUP CHARACTERISTICS: Seasonal Malabar Coast spices with sweet caramel come to the fore leading to a sensuous Belgian chocolate finish.

INGREDIENTS: Black tea, Ginger, Cocoa beans, Cinnamon, Cardamom, Black + White pepper, Clove, Nutmeg, White cornflower, Natural flavors (organic compliant).

INGREDIENTS FROM: Sri Lanka / India

REGION(S): Nuwara Eliya + Dimbula + Uva / Assam + Kerala

GROWING ALTITUDES: 500 - 8500 feet above sea level

GRADE(S): OP (Orange Pekoe)

MANUFACTURE TYPE(S): Orthodox (Traditional leafy)

ANTIOXIDANT LEVEL: High

CAFFEINE LEVEL: Medium

KOSHER: Yes

VEGETARIAN: Yes

VEGAN: Yes

ARTISANAL NOTES: Small batch blended and packed in Canada at The Metropolitan Tea Company.

INFUSION: Bright and coppery with gold highlights

INFORMATION:

A decadent chocolate chai with a heady blend of spices. One of our Tea Masters was an avid Tennessee Williams fan, so he decided to honor the complex themes of play 'The Night of the Iguana', by creating an equally complex chai. The black tea blend is lush and full-bodied imparting a wonderful depth to the tea that compliments the chocolate flavor. Warm spices from the Malabar coast of India are added to the mix - sharp ginger, candy cardamom, coriander, cinnamon, cloves, and black pepper. Real cocoa beans bring out the chocolatey character of the chai. Finally, flower petals were added to give the blend some color - representing Williams' colorful existence.

For those unfamiliar with the story and author, The Night of the Iguana is often considered to be the last major artistic, critical, and box office success for Tennessee Williams, the distinguished American playwright - and noted tea lover. The play features a captive iguana that is tied up to the edge of a veranda while a cast of characters discuss their sometimes tormented sexual relationships. At an early age he suffered a nervous breakdown and throughout his life lived in fear that he would go insane. Williams' subsequent outlook on life was that it was woefully impermanent. He is quoted as saying, 'Whether or not we admit it to ourselves, we are all haunted by a truly awful sense of impermanence.' It is perhaps because of this outlook that the playwright took such comfort in a hot cup of tea - its impermanent nature is what makes it so wonderful - after all, once brewed and enjoyed, the leaves are discarded.

IMPORTANT: Turn your bag of Chai upside down a few times. The spices can settle at the bottom of the bag during transit.

STEEPING TIME

TEA CUP	8oz (237ml)	10oz (296ml)	12oz (355ml)
AMOUNT	1 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)	1 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)	1.5 heaping teaspoon of "The Perfect Measure Spoon" (Item# 11MS-1370-)
MILD	2-3 min	2-3 min	2-3 min
MEDIUM	4-5 min	4-5 min	4-5 min
STRONG	6-7 min	6-7 min	6-7 min
MetroTea recommends 5-10 min			

TEA POT	18oz (532ml)	36oz (1064ml)	48oz (1419ml)
AMOUNT	2 heaping teaspoons of "The Perfect Measure Spoon" (11MS-1370-)	1 heaping teaspoon of "Pot of Perfect Tea Spoon" (Item # 11MS-1155-)	2 heaping teaspoon of "Pot of Perfect Tea Spoon" (Item # 11MS-1155-)
MILD	2-3 min	2-3 min	2-3 min
MEDIUM	4-5 min	4-5 min	4-5 min
STRONG	5-10 min	5-10 min	5-10 min
MetroTea recommends 5-10 min			





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SERVING RECOMMENDATIONS:

MILK	SUGAR	LEMON	MINT
OK	OK	NO	NO

IDEAL BREWING TEMPERATURE: 100°C/212°F

HOT BREWING METHOD:

Bring filtered or freshly drawn cold water to a rolling boil. Place 1 slightly heaping teaspoon of loose tea for each 7-9oz / 200-260ml of fluid volume in the teapot. Pour the boiling water into the teapot. Cover and let steep for 5-10 minutes according to taste (the longer the steeping time the stronger the tea).

ICED TEA BREWING METHOD (Pitcher): (To Make 1 Liter/Quart):

Place 6 slightly heaping teaspoons of loose tea or 6 tea bags into a teapot or heat resistant pitcher. Using filtered or freshly drawn cold water, boil and pour 1 1/4 cups/315ml over the tea. Steep for 7 minutes. Quarter fill a serving pitcher with cold water. Pour the tea into your serving pitcher straining the tea or removing the tea bags. Add ice, milk and top-up the pitcher with cold water. Garnish and sweeten to taste. A rule of thumb when preparing fresh brewed iced tea is to increase the strength of hot tea since it will be poured over ice and diluted with cold water. (Note: Some luxury quality teas may turn cloudy when poured over ice. This is a sign of luxury quality and nothing to worry about!)

ICED TEA BREWING METHOD (Individual Serving):

Place 1 slightly heaping teaspoon of loose tea or 1 tea bag into a teapot for each serving required. Using filtered or freshly drawn cold water, boil and pour 6-7oz/170-200ml per serving over the tea. Cover and let steep for 7 minutes. Add hot tea to a 12oz/375ml acrylic glass filled with ice, straining the tea or removing the bags. Not all of the tea will fit, allowing for approximately an additional 1/2 serving. Add milk and sweeten to taste. A rule of thumb when preparing fresh brewed iced tea is to increase the strength of hot tea since it will be poured over ice and diluted. (Note: Some luxury quality teas may turn cloudy when poured over ice. This is a sign of luxury quality and nothing to worry about!)

FOOD SAFETY ADVISORY: We strongly recommend using filtered or freshly drawn cold water brought to a rolling boil when brewing all types of tea. Today's water has been known to carry viruses, parasites and bacteria. Boiling the water will kill these elements and reduce the potential incidence of water-borne illnesses.

RECOMMENDATION: We recommend the use of our '1 Cup of Perfect Tea' measuring spoon (Item# 11MS-1370) for best results. Please contact Metropolitan Tea to place an order.

ANTIOXIDANT BENEFIT: For a greater antioxidant benefit brew longer and use more tea.



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