



Profile : Vanilla Chai

Loose - Chai - Flavored Black Tea

November 20, 2025

CUP CHARACTERISTICS: Creamy Madagascar vanilla notes dance with tingling Malabar Coast spices. A lively ginger finish is accentuated by candy cardamom.

INGREDIENTS: Black tea, Ginger, Cinnamon, Cardamom, Black+White pepper, Clove, Nutmeg, Calendula petals, Natural flavors.

INGREDIENTS FROM: India / Sri Lanka

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

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 tending coppery with rosy highlights

INFORMATION:

Chai is such an integral part of Indian culture that it is virtually impossible to avoid when traveling through any part of the country. Even when fresh cold drinking water cannot be found, you will inevitably encounter a chai-wallah, or chai seller, yelling out, "chayee! chayee!"

While riding the rails in India, the call of the chai wallah can be heard at every stop proffering their delicious hot drink. It is not uncommon for a chai-wallah to board a train in the middle of the night and wake up passengers to sell chai. The chai arrives in small clay cups that customers throw from the train windows when finished!

Indian chai is typically made using a rich black tea, usually an Assam, and brewing it in heavy milk with cardamom, cinnamon, ginger, cloves, and pepper. The drink produces a warm soothing effect and engenders a wonderfully calming effect on the body. We've taken the soothing aspect of this blend one step further and added a dash of vanilla. This addition of vanilla adds a hint of creaminess to this tea - a fantastic addition. Brew this tea piping hot and add some sugar to help open up the flavor of the spicy blend that makes up this tea. Just try and stop yourself after one cup!

Important: Turn your bag of Chai upside down a few times. The powdered 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.

