

Kashmiri Pink Chai - How to Make the Magical Noon Tea at Home

Kashmiri Pink Chai is more than just a pretty drink-it's a



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5 min

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INGREDIENTS

4 cups water
2 tbsp Kashmiri or Himalayan green tea (or substitute with other loose-leaf green tea)
1/2 tsp baking soda
1-2 star anise
2 cardamom pods, crushed
1 cinnamon stick
1/4 tsp salt
2 cups whole milk
Sugar or honey, to taste
Crushed almonds or pistachios (optional garnish)

DIRECTIONS

- 1.** Start the Base: Bring 4 cups of water to a boil in a deep saucepan. Add the green tea leaves and boil for 5 minutes.
- 2.** The Magical Color Shift: Add 1/2 teaspoon of baking soda. Watch as the tea turns a rich deep red-this is the magic! Continue boiling for 2 more minutes.
- 3.** Infuse the Spices: Add the star anise, cardamom, and cinnamon. Boil for another minute to release the warm, earthy aromatics.
- 4.** Slow Simmer: Reduce heat and simmer uncovered for 20-30 minutes, until the liquid reduces to about half. This intensifies both the color and flavor.
- 5.** Add Salt and Milk: Stir in 1/4 teaspoon of salt. Pour in the 2 cups of whole milk. Increase heat and bring to a gentle boil, stirring constantly. As the milk combines with the tea base, it will turn a beautiful shade of pink.
- 6.** Strain and Serve: Remove from heat and strain into teacups. Sweeten with sugar or honey to taste. Top with crushed nuts for a decorative touch.

SWAPS & NOTES

Tea leaves : Authentic Kashmiri green tea gives the best results, but high-quality Chinese or Himalayan green teas work well too.

Milk : Whole milk is best for richness and the desired pink hue, but oat or almond milk can be used with lighter results.

Sweetener : Customize with honey, cane sugar, or skip sweetener for a more savory, traditional take.

Garnish : Crushed pistachios or almonds add texture and an elegant finish.

TIPS FOR SUCCESS

Use a wide-bottomed pan to encourage even heat and a rich reduction.

Don't skip the baking soda -it's the secret to the color transformation.

Keep the milk moving while boiling to prevent scorching.

Simmer time = flavor : A longer simmer deepens the tea's earthy base and improves its hue.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/kashmiri-pink-chai-how-to-make-the-magical-noon-tea-at-home/>