

Masala Chai Hot Toddy

- Serves: 2

Ingredients:

- 2 cups water
- fresh sliced ginger (from approx. 1 inch piece)
- 5 cloves
- 2 tbsp honey (or more if needed)
- a couple of mint leaves
- 1/2 tsp loose leaf tea
- 2 oz cognac
- a dash of lemon (optional)

Method:

- Pour the water into a saucepan, add the ginger, cloves and mint leaves, and bring it all to a boil
- Reduce heat and simmer for about 10 minutes until you have the desired level of flavour in the water
- Add the loose leaf tea at the end of the heating process
- Add the cognac and hot water mixture to a cognac glass.
- Add the honey and a dash of lime
- Make sure to serve immediately so its enjoyed nice and hot!