



Hot Chai Latte

David Rio makes it easy to make a great, hot chai latte - any time of day. The real spices in David Rio's endangered species chai line, including cinnamon, cardamom, cloves, and ginger, are what make the exotic flavors of the David Rio family of chai stand out from the rest. Follow directions below to make any of our chai products into a delicious chai latte.



Add 2-3 Tablespoons of David Rio chai to 7 ounces of hot water (or milk/milk substitute).

*For a low calorie option, use [Orca Spice](#) or [Flamingo Vanilla Sugar-Free](#) chai powders.

Stir and enjoy. Check out our [Office Barista](#) video series for more preparation tips for baristas.

(For coffeehouse preparation, we recommend adding David Rio chai to hot water, mix well, then add steamed milk heated by the steam wand on the espresso machine.)



Spicy Chai Mocha

Start with [Tiger Spice Chai®](#) and add your favorite chocolate syrup or powder along with a pinch of cayenne pepper and spice up the afternoon.



1. Prepare a cup of hot chai latte (see recipe above).
2. Add a shot of your favorite chocolate syrup or your favorite chocolate powder.
3. Stir in a pinch of cayenne pepper and garnish with steamed milk or foam.
4. Stir and enjoy.

Alternate: Add a shot of espresso for a delightful mocha and top with whipped cream for extreme decadence!



Pumpkin Chai Latte

Get a taste of the season with a Pumpkin Chai Latte. Begin with David Rio's [Tiger Spice Chai®](#) and add your favorite pumpkin syrup all year round.



1. Prepare a cup of hot chai latte (see recipe above).
2. Add a shot of your favorite pumpkin syrup.

3. Stir and enjoy.
Optional: Garnish with whipped cream and ground cinnamon.



Salted Caramel Chai Latte

A Salted Caramel Chai Latte is the perfect combination of sweet and savory in a cup. Try this recipe made with [Elephant Vanilla](#) chai to complement your favorite holiday feast.

1. Prepare a cup of hot chai latte (see recipe above).
2. Add a shot of your favorite Salted Caramel syrup and a pinch of salt.
3. Stir and enjoy.
Optional: Garnish with whipped cream and caramel syrup.



Maple Ginger Chai

The combination of maple and ginger complement any David Rio chai, especially, David Rio's [Tiger Spice Chai®](#). Spice things up a bit and share this hot and spicy recipe with a friend! For a step-by-step instructions, check out [Rio's Recipe Video](#) for this recipe.

Add 1 1/2-2 Tablespoons of David Rio chai and place in large cup.

Use 1 C of hot, steamed milk, but only add 2-3 ounces of hot water (or steamed milk/milk substitute) to make a concentrate to release spice flavor in the chai. Add remaining hot water or milk.

Then, add 1 teaspoon of maple syrup and 2 slices of fresh, peeled ginger root, stir, and enjoy!

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Eggnog Chai

Brighten this season with David Rio's eggnog chai! Begin with [Tiger Spice Chai®](#) and add in your favorite eggnog to ring in the holiday.

- 1-1/2 tablespoons of [Tiger Spice Chai®](#)
- 5 ounces (150 ml) of hot water, milk, or milk substitute
- 2 ounces (60 ml) of steamed eggnog of choice

In a mug, dissolve the chai in the hot water, milk, or milk substitute. Add eggnog, stir, and enjoy.

Optional: Garnish with cinnamon.