Tea in India is the second most significant market for this beverage globally, right after China. However, it is worth noting that controlled cultivation of tea only appeared in India in the 19th century thanks to the British, who treated this land as their colony. It was also the British who introduced the custom of drinking the specific beverage known as Chai Masala - the national tea drink in India. Today, we will answer the question of how it originated and how to prepare it at home.

**Tea in India, the Power Lies in the Worker**

The British made it so that in the 19th century, half of the tea in England came from their Indian plantations. However, this didn't entirely suit them because transportation was quite expensive. They promoted tea on the islands as much as they could, but it still cost too much for the average citizen. Therefore, at some point, the search for greater profits led them back to India, specifically to the local working class. This is how tea appeared in India.

At that time, a campaign was launched to popularize tea drinking among the indigenous inhabitants of the area. Tea breaks during work, advertisements, promotions - these were just a small part of the enormous marketing present in this colony. Soon, competition emerged in the form of indigenous traders who offered a much cheaper drink. Of course, it was also poorer in tea, but it made up for it with numerous spicy seasonings. And it was this version that appealed much more to the Hindus. Not only because of the price but also due to its strong aromatic taste and stimulating properties.

**Tea in India, Chai Masala**

What is Chai Masala made of, which quickly gained the status of the national tea in India and is now consumed by about a billion people daily in the country? First of all, it should be understood that it is a blend of English tea and Indian culture. On one hand, the British promoted the English way of preparing black tea, such as Ceylon, whose equivalent can be found under the name Teekanne Ceylon, while on the other, the Indians used local spices for everything daily, so... why not for tea? The ingredients of tea in India consist of water, milk, sugar, tea, and spices: cloves, cinnamon, cardamom, ginger.

If you would like to prepare yourself some Indian tea, here's a special recipe from Teekanne:

Ingredients:

* 2 cups of milk
* 2 cups of water
* 2 Teekanne Ceylon tea bags
* Half a teaspoon of cinnamon,
* A pinch of ginger
* 6 cloves
* 8 teaspoons of sugar

Mix water with milk, pour into a saucepan, add spices and sugar. Bring to a boil and add two Teekanne Ceylon tea bags to the boiling beverage. Wait for 3 minutes, stirring constantly and making sure the drink doesn't boil over. Then turn off the heat, remove the bags, and strain the drink through a sieve to remove any remaining spices.

Remember, such tea in India is consumed at least once a day.