



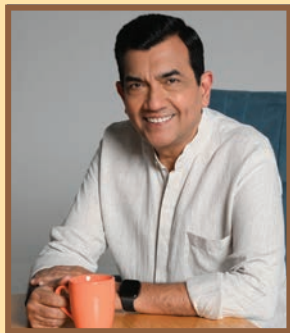
WONDERCHEF

CHAI MAGIC

A collection of the finest recipes
for a fresh start to your day.



RECIPES FOR CHAI, WELLNESS TEA, COFFEE, HOT CHOCOLATE



From
Chef's Desk

Chai is an inseparable part of our daily lives — a ritual that brings comfort and connection. Yet, the perfect cup can often be elusive. With Chai Magic, we now have a way to enjoy chai exactly as it should be — consistent, flavourful, and effortless.

This collection brings together classic favourites and creative blends, designed to make Chai Magic a true companion

in every home. Brew with ease, sip with joy, and let every cup be a moment to savour. Happy Brewing!

-Chef Sanjeev Kapoor
Co-founder

From
MD's Desk

At Wonderchef, we believe innovation should simplify life while enriching everyday experiences. Chai Magic embodies this belief — the world's first automatic tea maker that ensures no spills, no burnt milk, and the same perfect taste every time.

This recipe book is a celebration of that vision, offering inspiring ways to make your chai moments effortless and memorable. With Chai Magic, mornings become smoother, and tea becomes truly magical.



-Mr. Ravi Saxena
MD & Co-founder

ABOUT CHAI MAGIC

Chai holds a special place in the daily lives of millions. Whether it is the first cup of the morning, a mid-day break, or an evening ritual shared with family and friends, tea is far more than a beverage — it is a symbol of warmth, comfort, and connection.

Despite its significance, the process of preparing the perfect cup often involves challenges. Boiling over, burnt milk, inconsistent taste, and the need for constant supervision are common issues faced in many kitchens. These everyday inconveniences led to the development of Chai Magic — a product born out of the desire to simplify tea-making without compromising on authenticity or taste.

Wonderchef Chai Magic is the world's first automatic tea maker designed specifically for Indian-style chai. It offers precision in brewing with the convenience of automation, ensuring that every cup tastes just the way you like it — consistent, flavourful, and free of hassle. It also goes beyond chai, allowing users to make a range of herbal infusions, spiced teas, and frothy cappuccinos with ease.

This recipe book brings together over 40 thoughtfully curated recipes to help you make the most of your Chai Magic. We hope it becomes an essential companion in your kitchen.

TABLE OF CONTENTS

Chai

Masala Chai	02
Bombay Cutting Chai	02
Milk Masala Chai	03
Kesar Masala Chai	03
Rose Masala Chai	04
Adrak Chai	04
Clove Chai	05
Cardamom Chai	05
Cinnamon Chai	06
Jaggery Chai	06
Honey Chai	07
Chocolate Chai	07
Rose Almond Chai	08
Vanilla Chai	08
Kerala Spiced Chai	09
Saffron Rose Chai	09
Tulsi Chai	10
Pepper Chai	10
Tandoori Chai	11
Gulkand Chai	11

Wellness Tea

Organic Green Tea	13
Diabetes Care Tea	13
Superfood Moringa Green Tea	14
Tulsi Ginger Lemon Green Tea	14
Spiced Turmeric Herbal Tea	15
Detox Peppermint Herbal Tea	15

Hibiscus Rose Refresher	16
Kashmiri Kahwa	16
Goodnight Blend Tea	17
Chamomile Twilight Tea	17

Coffee

Cappuccino	19
Dalgona Coffee	19
Java Chip Coffee	20
Caffè Mocha	20
Matcha Latte	21
Hazelnut Coffee	21
Irish Coffee (Non-alcoholic)	22
Caramel Macchiato	22
Vietnamese Iced Coffee	23
Tiramisu Latte	23

Hot Chocolate

Classic Hot Chocolate	25
Marshmallow Hot Cocoa	25
Almond Hazelnut Hot Chocolate	26
Cinnamon Hot Chocolate	26
Pistachio Hazelnut Cocoa	27
Walnut Hot Chocolate	27
Vanilla Hot Chocolate	28
Peanut Butter Hot Chocolate	28
Saffron Pistachio Hot Chocolate	29
Rose Hot Chocolate	29

CHAI



MASALA CHAI

Water 200 ml, Tea powder 2 tsp,
Ginger (crushed) 2 tsp/1 inch,
Sugar 3 tbsp (adjust to taste),
Green cardamom (crushed) 2,
Black pepper (crushed) 1 tsp,
Milk 100 ml

- Add water, tea, ginger, black pepper, green cardamom and sugar to the jar. Switch on the machine and select the Masala Chai button.
- Place the stirring unit on top of the jar and pour milk into it.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your chai is ready to serve.



MASALA CHAI

BOMBAY CUTTING CHAI

Water 200 ml, Tea powder 2 tsp, Sugar 3 tbsp (adjust to taste),
Milk 80 ml

- Add water, tea and sugar to the jar. Switch on the machine and select the Masala Chai button.
- Place the stirring unit on top of the jar and pour milk into it.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your chai is ready to serve.



BOMBAY CUTTING CHAI

MILK MASALA CHAI

Tea powder 2 tsp,
Ginger (crushed) 2 tsp/1 inch,
Sugar 3 tbsp (adjust to taste),
Green cardamom (crushed) 2,
Black pepper (crushed) 1 tsp,
Milk 400 ml

- Add 200 ml milk, tea powder, ginger, black pepper, green cardamom and sugar to the jar. Switch on the machine and select the Masala Chai button.
- Place the stirring unit on top of the jar and pour 200 ml milk into it.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your chai is ready to serve.



MILK MASALA CHAI

KESAR MASALA CHAI

Water 200 ml, Tea powder 2 tsp, Saffron 5 strands, Green cardamom (crushed) 2, Nutmeg a pinch, Sugar 3 tbsp (adjust to taste), Milk 120 ml

- Add water, tea, green cardamom, saffron, nutmeg and sugar to the jar. Switch on the machine and select the Masala Chai button.
- Place the stirring unit on top of the jar and pour milk into it.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your chai is ready to serve.



KESAR MASALA CHAI

ROSE MASALA CHAI

Water 200 ml, Tea powder 2 tsp,
Ginger (crushed) 2 tsp/1 inch,
Sugar 3 tbsp (adjust to taste),
Green cardamom (crushed) 2,
Rose water 1 tsp, Dry rose petals 1 tbsp,
Milk 120 ml

- Add water, tea, ginger, green cardamom, rose petals and sugar to the jar. Switch on the machine and select the Masala Chai button.
- Place the stirring unit on top of the jar and pour milk into it.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, add rose water and mix well. Your chai is ready to serve.

ROSE MASALA CHAI



ADRAK CHAI

Water 200 ml, Tea powder 2 tsp, Ginger (crushed) 1 tbsp,
Sugar 3 tbsp (adjust to taste), Milk 100 ml

- Add water, tea, ginger and sugar to the jar. Switch on the machine and select the Masala Chai button.
- Place the stirring unit on top of the jar and pour milk into it.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your chai is ready to serve.

ADRAK CHAI



CLOVE CHAI

Water 200 ml, Tea powder 2 tsp,
Cloves (crushed) 6,
Sugar 3 tbsp (adjust to taste),
Milk 120 ml

Note: Use whole/full-fat milk for a creamy texture

- Add water, cloves, tea and sugar to the jar. Switch on the machine and select the Masala Chai button.
- Place the stirring unit on top of the jar and pour milk into it.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your chai is ready to serve.

CLOVE CHAI



CARDAMOM CHAI

Water 200 ml, Tea powder 2 tsp, Green cardamom (crushed) 6,
Sugar 3 tbsp (adjust to taste), Milk 100 ml

- Add water, tea, green cardamom and sugar to the jar. Switch on the machine and select the Masala Chai button.
- Place the stirring unit on top of the jar and pour milk into it.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your chai is ready to serve.

CARDAMOM CHAI



CINNAMON CHAI

Water 200 ml, Tea powder 2 tsp,
Cinnamon powder 1 tsp, Sugar 3
tbsp (adjust to taste), Milk 120 ml

- Add water, cinnamon, tea and sugar to the jar. Switch on the machine and select the Masala Chai button.
- Place the stirring unit on top of the jar and pour milk into it.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your chai is ready to serve.



CINNAMON CHAI

JAGGERY CHAI

Water 200 ml, Tea powder 2 tsp, Jaggery powder 3 tbsp
(adjust to taste), Milk 120 ml

- Add water, tea and jaggery to the jar. Switch on the machine and select the Masala Chai button.
- Place the stirring unit on top of the jar and pour milk into it.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your chai is ready to serve.



JAGGERY CHAI

HONEY CHAI

Water 200 ml, Tea powder 2 tsp,
Honey 80 gms (adjust to taste),
Milk 120 ml

Note: Use whole/full-fat milk for a
creamy texture



HONEY CHAI

- Add water, tea and honey to the jar. Switch on the machine and select the Masala Chai button.
- Place the stirring unit on top of the jar and pour milk into it.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your chai is ready to serve.

CHOCOLATE CHAI

Water 200 ml, Black tea powder 2 tsp, Cocoa powder or
compound chocolate (grated) 1 tbsp (adjust to taste), Sugar
3 tbsp (adjust to taste), Milk 120 ml



CHOCOLATE CHAI

- Add water, cocoa powder/grated chocolate, tea and sugar to the jar. Switch on the machine and select the Masala Chai button.
- Place the stirring unit on top of the jar and pour milk into it.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your chai is ready to serve.

ROSE ALMOND CHAI

Water 200 ml, Tea powder 2 tsp, Dried rose petals 2 tsp, Almonds (sliced or chopped) 2 tbsp, Rose water 2 tsp, Sugar, 3 tbsp (adjust to taste), Milk 150 ml

- Add water, tea, rose petals, rose water and sugar to the jar. Switch on the machine and select the Masala Chai button.
- Place the stirring unit on top of the jar and pour milk into it.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your chai is ready to serve. Garnish with sliced almonds.



VANILLA CHAI

Water 200 ml, Tea powder 2 tsp, Vanilla essence 1/2 tsp, Sugar 3 tbsp (adjust to taste), Milk 120 ml

- Add water, tea, vanilla essence and sugar to the jar. Switch on the machine and select the Masala Chai button.
- Place the stirring unit on top of the jar and pour milk into it.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your chai is ready to serve.



KERALA SPICED CHAI

Water 200 ml, Tea powder 2 tsp,
Ginger (crushed) 2 tsp/1 inch,
Black pepper (crushed) 1 tsp, Cloves
(crushed) 3, Cinnamon powder 1 tsp,
Sugar 3 tbs (adjust to taste), Green
cardamom (crushed) 2, Milk 150 ml

KERALA SPICED CHAI



- Add water, tea, ginger, black pepper, cloves, green cardamom, cinnamon and sugar to the jar. Switch on the machine and select the Masala Chai button.
- Place the stirring unit on top of the jar and pour milk into it.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your chai is ready to serve.

SAFFRON ROSE CHAI

Water 200 ml, Tea powder 2 tsp, Saffron 4-5 strands, Dried rose petals 1 tsp, Green cardamom (crushed) 2, Sugar 3 tbs (adjust to taste), Milk 120 ml

SAFFRON ROSE CHAI



- Add water, tea, saffron, rose petals, green cardamom and sugar to the jar. Switch on the machine and select the Masala Chai button.
- Place the stirring unit on top of the jar and pour milk into it.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your chai is ready to serve.

TULSI CHAI

Water 200 ml, Tea powder 2 tsp,
Tulsi leaves 5, Sugar 3 tbsp (adjust to
taste), Milk 100 ml



TULSI CHAI

- Add water, tea, Tulsi leaves and sugar to the jar. Switch on the machine and select the Masala Chai button.
- Place the stirring unit on top of the jar and pour milk into it.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your chai is ready to serve.

PEPPER CHAI

Water 200 ml, Tea powder 2 tsp, Black pepper (crushed) 5,
Sugar 3 tbsp (adjust to taste), Milk 120 ml



PEPPER CHAI

- Add water, tea, black pepper and sugar to the jar. Switch on the machine and select the MasalaChai button.
- Place the stirring unit on top of the jar and pour milk into it.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your chai is ready to serve.

TANDOORI CHAI

Water 200 ml, Tea powder 2 tsp,
Sugar 3 tbsp (adjust to taste),
Milk 120 ml

TANDOORI CHAI



- Add water, tea and sugar to the jar. Switch on the machine and select the Masala Chai button.
- Place the stirring unit on top of the jar and pour milk into it.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your chai is ready.
- Serve the chai in a hot clay cup for a smoky, tandoor flavour.

GULKAND CHAI

Water 200 ml, Tea powder 2 tsp, Gulkand (rose jam) 2 tsp, Green cardamom (crushed) 2, Milk 120 ml

GULKAND CHAI



- Add water, tea, gulkand and green cardamom to the jar. Switch on the machine and select the Masala Chai button.
- Place the stirring unit on top of the jar and pour milk into it.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your chai is ready to serve.

WELLNESS TEA



ORGANIC GREEN TEA

Water 500 ml, Green tea leaves 2 tsp, Ginger (crushed) 1/2 inch, Lemongrass (cut into pieces) 1 stalk, Honey 2 tsp

- Add water, green tea leaves, ginger, lemongrass and honey to the jar. Switch on the machine and select the Masala Chai button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your green tea is ready to serve.



DIABETES CARE TEA

Water 500 ml, Fenugreek seeds 1/2 tsp, Cinnamon powder 1 tsp, Green tea leaves 1 tsp, Turmeric 1/4 tsp, Licorice root powder a pinch



- Add water, fenugreek seeds, cinnamon powder, green tea leaves, turmeric powder and licorice root powder to the jar. Switch on the machine and select the Masala Chai button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your care tea is ready to serve.

SUPERFOOD MORINGA GREEN TEA

Water 500 ml, Moringa powder 1/2 tsp, Green tea leaves 1 tsp, Tulsi leaves 4–5, Honey 1 tsp (optional)



- Add water, moringa powder, green tea leaves, tulsi leaves and honey to the jar. Switch on the machine and select the Masala Chai button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your moringa green tea is ready to serve.

TULSI GINGER LEMON GREEN TEA

Water 500 ml, Tulsi leaves 6–8, Ginger (crushed) 1/2 inch, Lemon juice 2 tsp, Honey 2 tsp



- Add water, tulsi leaves, ginger and honey to the jar. Switch on the machine and select the Masala chai button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your green tea is ready to serve. Add few drops of lemon before serving.

SPICED TURMERIC HERBAL TEA

Water 400 ml, Turmeric powder 1/2 tsp, Black pepper (crushed) 2-3, Cinnamon powder 1 tsp, Green cardamom (crushed) 1 tsp, Milk 100 ml, Honey 1 tsp (after brewing)



- Add water, turmeric powder, black pepper, cinnamon and cardamom to the jar. Switch on the machine and select the Masala Chai button.
- Place the stirring unit on top of the jar and pour milk into it.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your herbal tea is ready to serve. Pour 1 tsp honey and stir well before serving.

DETOX PEPPERMINT HERBAL TEA

Water 400 ml, Green tea leaves 1 tsp, Peppermint leaves 1 tbsp, Lemon zest 1/4 tsp, Fennel seeds 1/2 tsp



- Add water, peppermint leaves, green tea leaves, lemon zest and fennel seeds to the jar. Switch on the machine and select the Masala Chai button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your herbal tea is ready to serve.

HIBISCUS ROSE REFRESHER

Water 500 ml, Dried hibiscus petals 1 tbsp, Dried rose petals 1 tbsp, Lemongrass 1/2 tsp, Honey 1 tsp

- Add water, hibiscus petals, rose petals, lemongrass and honey to the jar. Switch on the machine and select the Masala Chai button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your refresher tea is ready to serve.



KASHMIRI KAHWA

Water 500 ml, Green tea leaves 1 tsp, Saffron strands 3–4, Cinnamon powder 1 tsp, Green cardamom (crushed) 1 tsp, Almond slivers 1 tsp

- Add water, green tea leaves, saffron strands, cinammon, cardamom and almond slivers to the jar. Switch on the machine and select the Masala Chai button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your kahwa is ready to serve.





GOODNIGHT BLEND TEA

Water 500 ml, Dried Chamomile flowers 1 tsp, Lavender buds 1/4 tsp, Tulsi leaves 3–4, Nutmeg a pinch, Honey 1 tsp

GOODNIGHT
BLEND TEA



- Add water, dried chamomile flowers, lavender buds, tulsi leaves, nutmeg and honey to the jar. Switch on the machine and select the Masala Chai button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your blend tea is ready to serve.

CHAMOMILE TWILIGHT TEA

Water 500 ml, Dried Chamomile flowers 1 tbsp, Lemongrass 1/2 tsp, Mint leaves 3–4, Honey 1 tsp

CHAMOMILE
TWILIGHT TEA



- Add water, dried chamomile flowers, lemongrass, mint leaves and honey to the jar. Switch on the machine and select the Masala Chai button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your twilight tea is ready to serve.

COFFEE



CAPPUCCINO

Water 200 ml, Instant coffee 1 tbsp + 1 tsp, Sugar 3 tbsp (adjust to taste), Milk 320 ml

CAPPUCCINO

- Add water, coffee, milk and sugar to the jar. Switch on the machine and select the Cappuccino button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your cappuccino is ready to serve.

DALGONA COFFEE

Water 50 ml, Instant coffee 1 tbsp + 1 tsp, Sugar 3 tbsp (adjust to taste), Milk 400 ml

DALGONA COFFEE

- Add water, coffee and sugar to the jar. Switch on the machine and select the Cappuccino button.
- Close the lid and let Chai Magic do the work.
- Once the temperature reaches 50°, add milk to the jar.
- When the beep sounds, your Dalgona Coffee is ready to serve.

JAVA CHIP COFFEE

Water 200 ml, Instant coffee 1 tbsp + 1 tsp, Sugar 3 tbsp (adjust to taste), Cocoa powder 1 tbsp or chocolate syrup 1 tbsp, Chocolate chips 1/2 tbsp + 1/2 tbsp for garnish, Milk 320 ml, Vanilla essence 2 drops (optional)

- Add water, coffee, cocoa powder/ chocolate syrup, chocolate chips, milk and sugar to the jar. Switch on the machine and select the Cappuccino button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your indulgent Java Chip coffee is ready to serve.



CAFFÉ MOCHA

Water 200 ml, Instant coffee 1 tbsp + 1 tsp, Cocoa powder 1/2 tbsp, Chocolate syrup 1/2 tbsp, Sugar 3 tbsp (adjust to taste), Milk 320 ml

- Add water, coffee, cocoa powder, chocolate syrup, milk and sugar to the jar. Switch on the machine and select the Cappuccino button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your Caffé Mocha is ready to serve.



MATCHA LATTE

Water 200 ml, Sugar 3 tbsp or Honey 2 tsp (adjust to taste), Matcha powder 2-3 tsp, Milk 250 ml

MATCHA LATTE

- Add water, Matcha powder and honey/sugar to the jar. Switch on the machine and select the Cappuccino button.
 - Close the lid and let Chai Magic do the work.
 - When the beep sounds, your Matcha Latte is ready to serve.
- Note: While serving the latte, layer 60% of the glass with milk & ice and 40% with the matcha

HAZELNUT COFFEE

Water 200 ml, Instant coffee 1 tbsp + 1 tsp, Hazelnut syrup 3 tsp, Sugar 3 tbsp (adjust to taste), Milk 320 ml

HAZELNUT COFFEE

- Add water, coffee, hazelnut syrup, milk and sugar to the jar. Switch on the machine and select the Cappuccino button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your Hazelnut coffee is ready to serve.

IRISH COFFEE (NON-ALCOHOLIC)

Water 200 ml, Instant coffee 1 tbsp + 1 tsp, Vanilla essence 1/4 tsp, Sugar 3 tbsp (adjust to taste), Whipped cream 2 tbsp, Milk 300 ml

IRISH COFFEE
(NON-ALCOHOLIC)



- Add water, coffee, vanilla essence, milk and sugar to the jar. Switch on the machine and select the Cappuccino button.
 - Close the lid and let Chai Magic do the work.
 - When the beep sounds, your Irish coffee is ready to serve.
- Note: Top with whipped cream before serving.

CARAMEL MACCHIATO

Water 200 ml, Instant coffee 1 tbsp + 1 tsp, Sugar 2 tbsp (adjust to taste), Caramel syrup 3 tsp, Milk 300 ml

CARAMEL MACCHIATO



- Add water, coffee, caramel syrup, milk and sugar to the jar. Switch on the machine and select the Cappuccino button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your Caramel Macchiato is ready to serve.

VIETNAMESE ICED COFFEE

Water 400 ml, Instant coffee 5 tbsp,
Ice cubes 250 gms, Sweetened
condensed milk 200 ml



VIETNAMESE
ICED COFFEE

- Add coffee and hot water to the jar.
- Switch on the machine and select the Cappuccino button.
- Close the lid and let Chai Magic do the work.
- In a serving mug, add condensed milk.
Pour the brewed coffee directly into condensed milk.
- Stir well until smooth.
- Add ice cubes into the mug, stir well and enjoy.

TIRAMISU LATTE

Water 200 ml, Instant coffee 1 tbsp + 1 tsp, Sugar 3 tbsp (adjust to taste), Cocoa powder 1 tsp, Vanilla essence 2 drops, Milk 300 ml



TIRAMISU LATTE

- Add water, coffee, cocoa powder, vanilla essence, milk and sugar to the jar. Switch on the machine and select the Cappuccino button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your Tiramisu Latte is ready to serve.

HOT CHOCOLATE



CLASSIC HOT CHOCOLATE

Cocoa powder 2 tbsp, Fresh cream 225 gms, Sugar 60 gms, Dark compound chocolate (grated) 75 gms, Milk 225 ml

CLASSIC
HOT CHOCOLATE



- Add fresh cream, milk, cocoa powder, sugar and grated chocolate to the jar. Switch on the machine and select the Cappuccino button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your rich, velvety Hot Chocolate is ready to serve.

MARSHMALLOW HOT COCOA

Cocoa powder 2 tbsp, Fresh cream 225 gms, Sugar 60 gms, Vanilla extract a few drops (optional), Dark compound chocolate (grated) 75 gms, Milk 225 ml, Mini marshmallows for topping

MARSHMALLOW
HOT COCOA



- Add fresh cream, milk, cocoa powder, sugar, vanilla essence and grated chocolate to the jar. Switch on the machine and select the Cappuccino button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, top with mini marshmallows and serve.

ALMOND HAZELNUT HOT CHOCOLATE

Almond extract a few drops, Cocoa powder 2 tbsp, Fresh cream 225 gms, Almonds (crushed) 1 tbsp, Sugar 60 gms, Dark compound chocolate (grated) 75 gms, Hazelnut syrup 2 tsp, Milk 225 ml

- Add almond extract, cocoa powder, milk, fresh cream, sugar, grated chocolate, hazelnut syrup and almonds to the jar. Switch on the machine and select the Cappuccino button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your Almond Hazelnut Chocolate is ready to serve.

ALMOND HAZELNUT
HOT CHOCOLATE



CINNAMON HOT CHOCOLATE

Cocoa powder 2 tbsp, Fresh cream 225 gms, Sugar 60 gms, Dark compound chocolate (grated) 75 gms, Cinnamon powder 1 tsp, Milk 225 ml

- Add fresh cream, milk, cocoa powder, cinnamon, sugar and grated chocolate to the jar. Switch on the machine and select the Cappuccino button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, your Cinnamon Hot Chocolate is ready to serve.

CINNAMON
HOT CHOCOLATE



PISTACHIO HAZELNUT COCOA

Cocoa powder 2 tbsp, Fresh cream 225 gms, Pistachio (crushed) 1 tbsp, Hazelnut syrup 1-2 tsp, Sugar 60 gms, Dark compound chocolate (grated) 75 gms, Milk 225 ml

PISTACHIO
HAZELNUT COCOA



- Add cocoa powder, milk, fresh cream, sugar, hazelnut syrup and grated chocolate to the jar. Switch on the machine and select the Cappuccino button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, top with a few crushed pistachios and your Pistachio Hazelnut Cocoa is ready to serve.

WALNUT HOT CHOCOLATE

Cocoa powder 2 tbsp, Fresh cream 225 gms, Walnuts (crushed) 1 tbsp, Sugar 60 gms, Dark compound chocolate (grated) 75 gms, Milk 225 ml, Walnut extract a drop (optional)

WALNUT
HOT CHOCOLATE



- Add cocoa powder, milk, fresh cream, sugar, walnut extract and grated chocolate to the jar. Switch on the machine and select the Cappuccino button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, top with a few crushed walnuts and your Walnut Hot Chocolate is ready to serve.

VANILLA HOT CHOCOLATE

Cocoa powder 2 tbsp,
Fresh cream 225 gms, Sugar 60 gms,
Dark compound chocolate
(grated) 75 gms, Vanilla syrup 1-2
tsp/Vanilla extract 1 tsp, Milk 225 ml

- Add cocoa powder, milk, fresh cream, sugar, vanilla syrup and grated chocolate to the jar. Switch on the machine and select the Cappuccino button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, Vanilla Hot Chocolate is ready to serve.

HOT CHOCOLATE
VANILLA



PEANUT BUTTER HOT CHOCOLATE

Cocoa powder 2 tbsp, Fresh cream 225 gms, Sugar 60 gms,
Dark compound chocolate (grated) 75 gms, Vanilla syrup 1-2 tsp/
Vanilla extract 1 tsp, Peanut butter 2 tbsp, Milk 225 ml

- Add cocoa powder, milk, fresh cream, sugar, peanut butter, vanilla syrup and grated chocolate to the jar. Switch on the machine and select the Cappuccino button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, Peanut Butter Hot Chocolate is ready to serve.

PEANUT BUTTER
HOT CHOCOLATE



SAFFRON PISTACHIO HOT CHOCOLATE

Cocoa powder 2 tbsp, Fresh cream 225 gms, Sugar 60 gms, Dark compound chocolate (grated) 75 gms, Vanilla syrup 1-2 tsp/Vanilla extract 1 tsp, Peanut butter 2 tbsp, Saffron 4 strands, Pistachio (crushed) 1 tbsp, Milk 225 ml

- Add cocoa powder, milk, fresh cream, sugar, peanut butter, vanilla syrup, saffron, crushed pistachio and grated chocolate to the jar. Switch on the machine and select the Cappuccino button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, Saffron Pistachio Hot Chocolate is ready to serve.

SAFFRON PISTACHIO
HOT CHOCOLATE



ROSE HOT CHOCOLATE

Cocoa powder 2 tbsp, Fresh cream 225 gms, Sugar 60 gms, Dark compound chocolate (grated) 75 gms, Rose syrup 1 tbsp, Milk 225 ml

- Add cocoa powder, milk, fresh cream, sugar, rose syrup and grated chocolate to the jar. Switch on the machine and select the Cappuccino button.
- Close the lid and let Chai Magic do the work.
- When the beep sounds, Rose Hot Chocolate is ready to serve.

ROSE
HOT CHOCOLATE





WONDERCHEF



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