



– 28 easy recipes to prepare –

BONDI CHAI LATTE



INGREDIENTS

- » 180ml cold milk
- » 2 teaspoons of your favourite Bondi Chai variety

PREPARATION

Add 2 teaspoons of your favourite Bondi Chai variety to 180ml of cold milk. Microwave or steam until hot... or use a milk frother (follow this [link](#) to see how you can make a creamy, cafe-style Bondi Chai Latte with a milk frother). Sit back and enjoy!

SOY CHAI LATTE



INGREDIENTS

- » 180ml soy milk
- » 2 teaspoons of your favourite Bondi Chai variety

PREPARATION

For soy lovers simply substitute dairy milk with soy milk...or almond milk or rice milk or whatever!

(Please note: Bondi Chai contains dairy and may not be suitable for people with lactose intolerances).

BONDI ON ICE

INGREDIENTS

- » 2 heaped teaspoons of your favourite Bondi Chai variety
- » handful of ice cubes
- » 120ml of super-chilled milk

PREPARATION

1. Dissolve 2 heaped teaspoons of your favourite Bondi Chai variety in a little hot water in the bottom of a tall glass.
2. Add a handful of ice cubes and pour in 120ml of super-chilled milk.



BONDI CHAI SMOOTHIE

INGREDIENTS

- » 3 heaped teaspoons of Vanilla Honey Bondi Chai Latte
- » 1/2 a cup of ice
- » tablespoon of plain/vanilla sweetened yogurt
- » 6 medium sized strawberries
- » 100ml of milk

PREPARATION

1. Dissolve 3 heaped teaspoons of Vanilla Honey Bondi Chai Latte in a little hot water.
2. Add syrup to blender bowl, together with 1/2 a cup of ice, a tablespoon of plain/vanilla sweetened yogurt, 6 medium sized strawberries, 100ml of milk.
3. Blend until smooth.
4. Serve in a tall glass and garnish with a strawberry.

Try this recipe using Club Cinnamon and a banana.



MONSTER BONDICHAI



INGREDIENTS

- » 3 heaped teaspoons of Bondi Chai
- » scoop of vanilla bean ice-cream
- » 100g honey crusted macadamias
- » 100g Jersey caramels diced
- » whipped cream
- » toffee shards

PREPARATION

1. Drizzle caramel topping on inside of glass.
2. Dissolve 3 heaped teaspoons of Bondi Chai in a little hot water and pour in 250ml of milk.
3. Add the ice-cubes, ice-cream, macadamias (dropped in the shake and to decorate the top), Jersey caramels (dropped in the shake and to decorate the top).
4. Top with whipped cream, drizzled caramel topping, and toffee shards for crunch.

Also tastes great with Milkadamia or Soy Milk.

BONDICHAI FRAPPE



INGREDIENTS

- » 3 heaped teaspoons of Club Cinnamon Bondi Chai Latte
- » 1 1/2 cups of ice crushed coarsely in a blender
- » Splash of milk

PREPARATION

1. Dissolve 3 heaped teaspoons of Club Cinnamon Bondi Chai Latte in a little hot water.
2. Crush 1 1/2 cups of ice in a blender until coarse.
3. Add dissolved chai latte mix and a splash of milk.
4. Continue blending until ice is finely crushed.
5. Serve in a short glass piled high.

BONDI CHAI ROYALE

INGREDIENTS

- » 3 heaped teaspoons of Vanilla Honey Bondi Chai Latte
- » 200ml of super chilled milk
- » ice cubes
- » a scoop of ice-cream (or vanilla yoghurt)
- » whipped cream

PREPARATION

1. Dissolve 3 heaped teaspoons of Vanilla Honey Bondi Chai Latte in a little hot water in a tall glass.
2. Pour in 200ml of super chilled milk. Stir well.
3. Add a couple of ice cubes and a scoop of ice-cream (or vanilla yoghurt).
4. Top with whipped cream.
5. Dust with Bondi Chai.



BONDI CHAI 'SUNRISE'

INGREDIENTS

Makes 2 x 200ml serves

- » 1 apple (Red Delicious variety), unpeeled and cored
- » 1 banana, peeled
- » ½ cup fine oats
- » 150 grams of low fat vanilla yoghurt
- » 30 grams of Bondi Chai Vanilla Honey
- » 10 ice cubes (crushed)
- » Cinnamon sugar (1 part cinnamon to 2 part sugar)

PREPARATION

1. Simply blend all ingredients together in a fast, powerful blender, to your preference... either smooth or slightly chunky.
2. Dust the surface with cinnamon sugar and serve straight away.
3. Garnish the edge of the glass with a slice of apple.



BONDI CHAI CHEESECAKE



INGREDIENTS

- » 1 cup sweet biscuit crumbs (ginger nut especially suitable)
- » 1/3 cup melted butter
- » 500g cream cheese
- » 1 cup sour cream
- » 3/4 cup castor sugar
- » 6 tspns (30g) Bondi Chai Vanilla Honey
- » 3 tspns gelatin

PREPARATION

1. Thoroughly mix biscuit crumbs and melted butter and press into the base of a 22cm springform cheesecake tin.
2. Chill.
3. Beat cream cheese until smooth.
4. Mix in sour cream and castor sugar.
5. Dissolve Bondi Chai powder in 1/4 cup of hot water and mix through.
6. Dissolve gelatin in 1/4 cup of hot water, add to mixture and beat until combined.
7. Pour mixture over crumb base and chill in refrigerator overnight.
8. Serve with double cream and dark chocolate shavings.

NOTE: Off-the-shelf, pre-made pastry shells make a quick alternative for the base.

BONDI CHAI BAKED CHEESECAKE



INGREDIENTS

- » 7 Oreo biscuits - filling removed
- » 200g Digestives biscuits
- » 125g butter - melted
- » 500g Philadelphia cream cheese
- » 1/2 cup sour cream
- » 1/3 cup sugar
- » 3 eggs
- » 1 tbsp boiling water
- » 2 Bondi Chai Club Cinnamon sachets
- » Cinnamon powder (optional)

Courtesy of **Foodie Ling**

PREPARATION

1. Preheat the oven to 150°C.
2. Grease a round 20cm springform baking tin.
3. Put the Oreo and Digestives biscuits in the food processor and blitz it until they become crumbs. Then add the 125g melted butter to biscuit crumbs and process again until well mixed. It should be firm to touch and hold their shape when squashed together.
4. Press the biscuit and butter mix evenly and firmly into the base of the baking tin.
5. Next, dissolve the contents of two Bondi Chai Club Cinnamon Sachets in 1 tbsp of hot water then pour into clean food processor.
6. Add Philadelphia cream cheese, sour cream, sugar and eggs to the food processor and blend until well mixed. Pour onto biscuit base and sprinkle some mixed spice or cinnamon powder on top.
7. Bake at 150°C for 45 minutes or until partially firm to touch. If it is too firm it has been overcooked. The surface should still be a tiny bit wobbly. Remove from oven and let it cool down then refrigerate for 2 hours before serving.

CLUB CINNAMON TORUS PASTRY



INGREDIENTS

- » 1 sheet puff pastry
- » 3 heaped tspns Bondi Chai Club Cinnamon

Courtesy of Natasha at the
Bohemian Rhapsody Club

PREPARATION

1. Thickly sprinkle chai powder over the pastry sheet.
2. Roll the sheet into a long strip and cut length-ways into two strips.
3. Twist the two strips together with the cut edge facing out.
4. Join the ends together to make a 'tore' (ring) - see pictures.
5. Bake at 200C for 15 minutes (or until pastry is crispy and golden).
6. Enjoy with a Bondi Chai Latte.

VANILLA HONEY BONDI CHAI CRÈME BRULÉE INFUSED WITH MINT

INGREDIENTS

Serves 4 – 6

- » 5 egg yolks
- » 35 grams Vanilla Honey Bondi Chai
- » 40 grams sugar
- » 500 ml cream
- » 6 leaves of Vietnamese mint
- » 100 grams castor sugar (to sprinkle on top)

PREPARATION

1. Mix together yolks, sugar and Vanilla Honey Bondi Chai.
2. Bring the cream to the simmer with the mint, remove from heat and cool down to room temperature, strain over the egg mixture, and mix well.
3. Pour the mixture into ramekins and bake (poach) at 90-100°C in a water bath for 30 minutes or until set. Cool, preferably overnight in the refrigerator.
4. Just before serving, sprinkle white caster sugar evenly over the ramequin and quickly melt the surface (preferably with a hand blowtorch or under a hot grill, until you have a nice golden crust). Serve immediately.



CHOCOLATE FONDANT WITH SALTED CARAMEL AND BONDI CHAI FOAM

INGREDIENTS

Serves 6

Chocolate Fondant

- » 200gm dark chocolate (70%)
- » 200gm chopped butter
- » 4 eggs
- » 4 egg yolks
- » 100gm castor sugar
- » 150 gm plain flour
- » 100gm butter
- » 100gm cocoa powder

Salted Caramel

- » 200 ml double cream
- » 25ml glucose
- » 15gm dark brown sugar
- » 60gm castor sugar
- » Maldon sea salt
- » Juice of half a lime

PREPARATION

Chocolate Fondant:

1. Preheat oven to 180, place a small square of grease proof paper in the bottom of the ramekins and grease with butter and cocoa, place on baking tray.
2. Melt the chocolate and butter over a Bain marée, in a mixer combine eggs. Egg yolks and sugar and make a cold sabayon. Fold chocolate and sabayon together then fold in the flour. Pour mixture into ramekins and refrigerate until needed.
3. Bake at 180 for 8-10 mins until it is set on the outside and still gooey on the inside.

Salted Caramel:

1. Bring brown sugar, glucose and cream slowly to the boil in a saucepan, in a separate saucepan make a dry caramel with the castor sugar until light brown.
2. Add the cream mixture and cook until it reaches 102 C then remove from the heat and add the lime juice and salt and mix to combine.
3. Freeze mixture.



Bondi Chai Foam

- » 100ml milk
- » 75ml double cream
- » 1 tbsp Club Cinnamon Bondi Chai
- » 5 gram soy lecithin

Bondi Chai Foam:

1. Heat milk and cream until just about to boil, add Bondi Chai and lecithin and combine with an Emerson blender.
2. Allow to sit for 5 mins, foam the mix with an Emerson blender add on to the plate around the fondant.

To plate up...

Place the cooked fondant in the middle of a dinner bowl and place a small ball of the salted caramel on top of that, drizzle the Bondi Chai foam around the fondant making sure there is a lot of foam and just a little of the liquor. Dress the plate with some lavender flowers and pistachio nuts.

An Ivan Haynes recipe (contact Ivan on: ivanhaynes@netspace.net.au)

WARM APPLE TART SET IN CLUB CINNAMON BONDI CHAI CUSTARD

INGREDIENTS

Makes 6-8 tartlets or one 22cm tart

Apple Tart

- » 6-8 apples (Granny Smith variety), peeled, cored and quartered or sliced
- » 2 sheets of fresh puff pastry or the “Pampas” brand
- » 1 tablespoon of ground hazelnuts
- » 1 tablespoon of sultanas
- » 1 lemon, grated zest
- » 2 tablespoons of apricot jam, thinned with a little water

Custard

- » 150ml milk
- » 100ml cream
- » 20 grams flour
- » 2 whole eggs
- » 30 grams Bondi Chai Club Cinnamon
- » 50 grams sugar
- » Tip of a knife of salt

Garnish

- » 100ml cream, whipped
- » Cinnamon sugar (1 part cinnamon to 2 part sugar)

PREPARATION

1. To make the custard dissolve the Bondi Chai Club Cinnamon and flour into the milk, then add the eggs, sugar, salt and cream. Mix well.
2. Line the buttered tart mould(s) with the puff pastry and sprinkle the ground hazelnuts, sultanas and the grated lemon zest into the base(s).
3. Arrange the apple slices on top and cover with the custard.
4. Pre-heat oven to 180°C and bake for 30 to 40 minutes until golden and crisp (best results are obtained by using oven with a good “below” heat source).
5. Take out of the mould(s) and allow the tart(s) to cool down to room temperature.
6. Brush the apricot jam over the surface, cut tart into even wedges and garnish with whipped cream and dust with the cinnamon sugar.
7. Serve at room temperature (avoid refrigerating if possible).



BONDI CHAI BERRY CAKE



INGREDIENTS

- » 450g self-raising flour
- » 60 to 80g Bondi Chai Vanilla Honey
- » 1 cup sugar
- » 1 ½ cups skim milk
- » 2 egg
- » 2 eggs
- » 1/2 cup macadamia oil
- » 150g strawberry Greek yoghurt
- » Handful fresh berries
- » Handful rolled oats

Courtesy of

Cerise Burgess at Foodability

PREPARATION

1. Preheat oven to 180C and grease a baking tray.
2. Combine all dry ingredients in a medium to large bowl.
3. Combine all wet ingredients in another bowl.
4. Make a well in the dry ingredients and add in the wet mixture.
5. Mix together until combined, but don't over mix!
6. Pour into cake tin and sprinkle top with berries and rolled oats.
7. Bake in pre-heated oven for 20-25 minutes (until sides are brown and top rebounds when touched).
8. Remove from oven and cool in tin for 5 minutes then remove from tin and cool.
9. Serve with ice cream and berries in season.

Make up a half batch of this recipe to make some wonderful scones

BONDI CHAI GINGER SPICE COOKIES

INGREDIENTS

- » 2 tspn Bondi Chai Club Cinnamon
- » 1 tspn ground ginger
- » 1/2 cup butter (softened)
- » 1 cup raw sugar
- » 1 ½ cups plain flour
- » 1 egg

PREPARATION

1. Cream butter and sugar, fold in egg and ground ginger.
2. Add flour and form into a firm dough.
3. Roll into a log and roll in the Bondi Chai powder.
4. Cover with cling film and chill the cookie dough for 20 minutes.
5. Slice log into biscuits and cook for 10- 15 minutes in a moderate oven (180 deg).



FRENCH TOAST A LA BONDI CHAI

INGREDIENTS

- » 1 egg
- » 2 egg whites
- » 1/4 cup milk
- » 3 teaspoons Vanilla Honey Bondi Chai
- » 8 slices French/sourdough bread, thickly sliced, diagonally

PREPARATION

1. In a shallow bowl, whisk egg and egg white until foamy. Whisk in milk and Vanilla Honey Bondi Chai blend.
2. Heat butter in heavy skillet over medium-low heat.
3. Sprinkle a teaspoon of Bondi Chai powder on to heated butter.
4. Dip 4 slices of bread in the egg mixture, turning to coat both sides thoroughly.
5. Let excess drip back into bowl.
6. Place coated bread slices in hot skillet.
7. Brown on both sides (about 2 minutes each side).

For a decadent Sunday brunch...

Serve two slices of French Toast with sliced strawberries, a banana (sliced length-ways into long strips) and a couple of rashers of crispy bacon. Pour over maple syrup and dust with icing sugar.



BONDI CHAI MERINGUE ROSETTES

INGREDIENTS

Makes 34

- » 4 egg whites
- » 2 cup sugar
- » 2 tsp Club Cinnamon Bondi Chai Latte
- » 2 tsp cinnamon sugar (or Club Cinnamon Bondi Chai powder)

PREPARATION

When I made chocolate swirl meringues, I suggested that people wipe down the whisk attachment and bowl of their mixture with half a lemon to remove residual fats. I always do this because fats can flatten meringues.

1. Whip your sugar and egg whites together. Start on a lower speed (I went for 3 on my stand mixer) and speed it up a notch at a time (up to about 8) over the course of a minute; I find that this method gets the most air into the meringues.
2. While the egg whites whip up, preheat your oven to 120°C and line two baking trays with baking paper.
3. Add your Bondi Chai powder after about 5 minutes. Keep whipping until the mixture is thick and glossy. It should take a further 3-5 minutes after adding the chai. When you're done, your mixture should hold soft peaks.
4. Spoon the mixture into a piping bag fitted with a large star shaped nozzle. Starting at the centre of the rose, pipe two full spirals to recreate the rose look.
5. Sprinkle the uncooked meringues lightly with cinnamon sugar (or more Bondi Chai). If you don't have any cinnamon sugar lying around, make your own by combining two tsp of granulated sugar with ¼ tsp of cinnamon.
6. Pop them onto your lined baking trays and bake for 40-45 minutes – you'll know they're done when they're dry to touch. I erred closer to 40 minutes and the inside was still soft and chewy – if you don't want this, leave them in for longer.
7. Transfer to a cooling rack and devour once cool.



Another recipe courtesy of **Baking with Gab Chai Meringue Rosettes**

BONDI CHAI CHOCOLATE FUDGE

INGREDIENTS

- » 395g tin sweetened condensed milk
- » 40g butter
- » 300g white chocolate
- » 3 tbsp Club Cinnamon Bondi Chai powder

PREPARATION

1. Grease and line an 8 inch square baking tin.
2. Throw all of your ingredients together in a large, heavy bottomed saucepan over a medium heat. Mix everything together until melted, ensuring that nothing burns on the bottom of the pan.
3. Continue stirring and allow big, lazy bubbles to form and pop at the edges of the pan. If the mixture begins to boil all over, turn the heat down. Allow the big bubbles at the edge to keep forming and continue to stir for 2-3 minutes.
4. Remove from the heat and pour into your prepared tin, smoothing out any lumps or bubbles with a silicone spoon if need be. Be very careful of your tin, because it will have taken on a great deal of the heat of the caramel.
5. Allow to cool for 15 minutes.
6. Pop your fudge in the freezer for at least two hours.

This fudge is so simple to throw together but oh-so-satisfying. It's best served straight from the freezer and chopped into tiny bite-sized pieces. It's a soft fudge, so be prepared to get your fingers a little bit sticky.



Courtesy of **Baking with Gab - Chocolate Fudge**

BONDI CHAI PANNA COTTA

INGREDIENTS

- » 80ml skim milk
- » 7g unflavoured gelatin
- » 590ml heavy cream
- » 50g Bondi Chai Vanilla Honey
- » 50g white sugar
- » 6ml vanilla extract

PREPARATION

1. Pour milk into a small bowl, and stir in the gelatin powder. Set aside.
2. In a saucepan, stir together the heavy cream, Bondi Chai Vanilla Honey powder and sugar, and set over medium heat.
3. Bring to a full boil, watching carefully as the cream will quickly rise to the top of the pan.
4. Pour the gelatin and milk into the cream, stirring until completely dissolved.
5. Cook for one minute, stirring constantly.
6. Remove from heat, stir in the vanilla and pour into 6 individual ramekin dishes.
7. Leave the ramekins to cool, uncovered, at room temperature.
8. When cool, cover with plastic wrap, and refrigerate for at least 4 hours, but preferably overnight before serving.



BONDI CHAI PUMPKIN SCONES

INGREDIENTS

- » 1 Cup Mashed Pumpkin, cooled
- » 2 Cups Self Raising Flour
- » 2 Tbs Olive Oil
- » 1/4 Cup Brown Sugar
- » 2 Sticks of Bondi Chai Club Cinnamon Chai Latte

PREPARATION

1. Boil or steam 250gm of pumpkin, once soft mash and place in the fridge to cool. In a large bowl add the flour, sugar, Bondi Chai Club Cinnamon Chai Latte powder and mix well to combine.
2. Add the cooled pumpkin and olive oil and mix with your hands to form a soft dough.
3. Gently patt down on a floured bench until approx 3 cm thick. Cut with a cutter or use the rim of a glass to form individual scones.
4. Place on a lined baking tray, making sure that the scones touch each other to assist with the rising process. Dust a little extra flour over the top and then bake at 220C for 15 minutes or until lightly golden and when touched they bounce back.



BONDI CHAI CUPCAKES

INGREDIENTS

- » 3 chai spice tea bags
- » 2/3 cup boiling water
- » 1 ¼ cups all purpose flour
- » ¾ cup firmly packed brown sugar
- » 1 tsp baking soda
- » ¼ tsp salt
- » ¼ cup honey
- » 4 tbsp unsalted butter, melted
- » ¼ cup buttermilk
- » 1 large egg at room temperature

Basic Buttercream

- » 3 large egg whites, at room temperature
- » ¾ cup sugar
- » Pinch salt
- » 1 cup butter, divided into pieces
- » Cinnamon for flavouring
- » Dash of honey for flavouring

Courtesy of **The Sugar Junkie**

PREPARATION

1. Position rack in the middle of the oven and preheat to 175C. Line a standard muffin tray with paper liners. In a small bowl, steep the teabags in the boiling water for 5 minutes. (Or if using Bondi Chai, please put 3 serves of tea in bowl, as per packet instructions.) Discard the tea bags and let the tea cool to room temperature.
2. In a bowl, whisk together the flour, brown sugar, baking soda and salt. In a large bowl combine the honey, melted butter, buttermilk, chai mixture and egg. Add the flour and using an electric mixer on medium speed, beat until just combined.
3. Divide the batter evenly amongst the muffin cups, filling until about ¾ full. Bake until a toothpick comes out clean (around 15-20 minutes)
4. Let the cupcakes cool completely (about 1 hour) before icing.

Basic Buttercream

1. In a large, clean, heatproof bowl combine the egg whites and sugar. Set the bowl over, but not touching, simmering water. Heat the mixture, whisking constantly, until the sugar has completely dissolved and the mixture is warm to the touch – roughly 2 minutes.
2. Remove the bowl from a saucepan. Using an electric mixer on high speed, beat the egg white mixture until fluffy, cooled to room temperature and holds stiff peaks, about 6 minutes.
3. With the mixer on medium speed, add the salt and butter, a few pieces at a time, beating well after each addition. If the frosting appears to separate or is very liquid after the butter is added, continue to beat on high speed until smooth and creamy (about 3-5 minutes). Add the flavouring of your choice and frost away.



PUMPKIN SPICE PROTEIN BALLS



INGREDIENTS

- » 1 cup desiccated coconut
- » 1 cup almonds
- » 1/4 cup honey
- » 1/4 cup pumpkin puree
- » 2 tablespoons Bondi Chai (approx. 14g or one single serve sachet)
- » 3 Medjool dates
- » 1 pinch salt
- » 2 tablespoons chia seeds or flax seeds

PREPARATION

1. Add almonds, dates, honey, pumpkin puree, chia seeds, chai powder, and salt in a food processor and pulse. You'll end up with a wet, gooey mixture.
2. In a large bowl combine oats and coconut flakes- give them a quick mix with your hands.
3. Transfer food processor mixture into the bowl and mix until evenly combined.
4. Place bowl in refrigerator for 20 minutes or until it hardens a little.

Courtesy of roospotting.com

PUMPKIN CHAI PANCAKES



INGREDIENTS

- » 1 cup Wholemeal Flour
- » 1 cup Organic Pumpkin Puree
- » 1 1/2 cups Coconut or Almond Milk
- » 2 Eggs
- » 2 teaspoons Bondi Chai Powder
- » 2 teaspoons Coconut Sugar (optional)
- » 1 pinch Salt

PREPARATION

1. Heat a non-stick pan (not too hot) while you mix ingredients.
2. Whisk together dry ingredients in a medium bowl.
3. Add wet ingredients (you may have to adjust the amount of milk to achieve your desired consistency).
4. Ladle two or three scoops of batter into your pan, and flip when bubbles form around the edges.

Courtesy of roospotting.com

BONDI CHAI BANANA BREAD



INGREDIENTS

- » 1 & 3/4 cup self-raising flour
- » 1/4 cup plain flour
- » 1 teaspoon bicarbonate of soda
- » 2 sachets Club Cinnamon Chai Latte
- » 2/3 cup brown sugar
- » 1/2 cup Low fat Greek yoghurt
- » 2 eggs
- » 50g melted butter (cooled)
- » 2 ripe to overripe bananas

PREPARATION

1. Preheat oven to 180C. Line the base and sides of a 6cm-deep, 20 x 10cm loaf pan with non-stick baking paper.
2. Sift the flour into a large bowl. Add the sugar, Bondi Chai and bicarbonate of soda and stir to combine.
3. Add the egg, melted butter, yoghurt and banana and gently fold until well combined. Spoon the mixture into the lined pan.
4. Bake in oven for 45 minutes or until a skewer inserted into the centre comes out clean.
5. Set aside to cool completely.
6. Cut into slices to serve.

Courtesy of 4 **Squirts and a Dollop of Cream**

APPLE CHAI MUFFINS

INGREDIENTS

- » 220g self raising flour
- » 2pkts (28g) chai powder
- » 1/2 cup sugar
- » 3/4 cup milk
- » 1 egg
- » 1/4 cup oil
- » 1/2 cup greek / natural yoghurt
- » 1 apple grated (+ an extra half sliced thinly)

PREPARATION

1. Preheat oven to 180C, and line a muffin tin with paper cases.
2. In a medium bowl, combine the flour and chai powder.
3. In a separate bowl, combine the remaining wet ingredients.
4. Make a well in the centre of the dry ingredients, and pour in the wet ingredients. Mix until just combined (don't over-mix).
5. Spoon the batter into prepared muffin cases to about 2/3 full.
6. Finish by pressing a couple apple slices into the centre of each muffin.
7. Bake for 20-25 minutes or until cooked.
8. Allow to cool in the tin for 5 minutes, then place on a wire rack.



Courtesy of **Bake Bike Blog**

BONDI CHAI PORK RIBS WITH MANGO CHUTNEY

INGREDIENTS

- » 600 grams pork ribs
- » 3 tsp garlic dukkah
- » 3 tsp Bondi Chai Club Cinnamon
- » 3 gloves garlic, crushed
- » 2 tsp dried parsley
- » 1 tsp salt
- » 1 tsp pepper
- » 2 tbsp mango chutney
- » 300g mixed green salad
- » 2 tbsp vinegar
- » 3 tbsp salute olive oil



Courtesy of Irene Jansen and [Culinary Adventures](http://www.bondichai.com.au)

PREPARATION

1. Marinate the pork ribs with Bondi Chai, 2 tbsp of mango chutney, salt and pepper and set aside for 10 minutes. Before pan frying, coat ribs with the garlic dukkah.
2. In a heated non-stick pan, add 1 tbsp of olive oil and pan fry each rib until light golden brown. Set aside on a plate.
3. To make the sauce for the salad. In the same pan, add some olive oil and sauté the garlic until fragrant. Pour in vinegar and sugar; let it simmer until the liquid is reduced.
4. Pour the salad dressing over a bed of green salad.
5. To serve, place ribs on to a plate with the extra mango sauce and the salad at the side.

COCKTAILS



PREPARATION

Both varieties of Bondi Chai make great mixers in the bar. Make a Bondi On Ice in a cocktail glass (see earlier recipe) and add a shot of your favourite spirit or liqueur... eg Kahlua, Tia Maria, spiced dark rum or Cointreau.

A hot Bondi Chai Latte with a shot of liqueur is also a great 'apre ski' or a bedtime 'hot toddy' – without the caffeine to keep you awake.



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