




CHAI ESPRESSO MARTINI WITH ON TOP® SOFT WHIP

Experience the rich fusion of flavors in our Chai Espresso Martini, enhanced with the velvety On Top® Soft Whip. Delight in the harmonious blend of chai spices and espresso.

Yield: 6 Drinks

INGREDIENTS

1/2 C	Water
4 Item	Chai Tea Bags
1/2 C	Honey
1 tsp.	Vanilla Extract
1 oz	Vodka
1 oz	Kahlúa
1.5 oz	Espresso
1 oz	Coconut milk
	Sugar (for rim)
	 On Top Soft Whip Pourable Topping Naturally Flavored Sweet Cream, 12 1.19-Lb Cartons (#09229)
	Ground Nutmeg, for garnishing
	Star Anise, for garnishing



DIRECTIONS

- 1 Boil water, remove from heat. Add chai tea bags to hot water. Cover and steep for 10 minutes.
- 2 Remove the tea bags and add honey. Bring to a boil over high heat. Boil 3-5 minutes before removing from heat. Stir in vanilla extract. Let chai honey syrup cool.
- 3 Rim a martini glass with sugar.
- 4 Combine 1-2 tablespoons of chai honey syrup, vodka, kahlúa, espresso, coconut milk and ice in a cocktail shaker. Shake vigorously until mixed and chilled.
- 5 Strain into prepared martini glass.
- 6 Top chai espresso martini with On Top Soft Whip. Garnish with ground nutmeg and a star anise. Serve.