




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

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| 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.