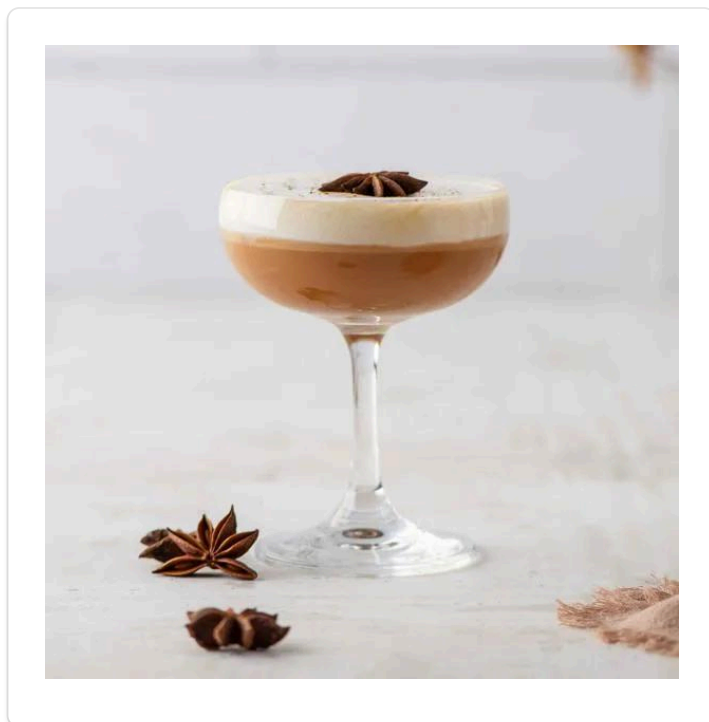




CHAI ESPRESSO MARTINI WITH SOFT WHIP COLD FOAM

Experience the rich fusion of flavours in our Chai Espresso Martini, enhanced with the velvety Soft Whip Cold Foam. . Delight in the harmonious blend of chai spices and espresso.

Yield: 6 Drinks



INGREDIENTS

RICH'S Sweet Cream Soft Whip Cold Foam, 12 Ct, 1.19 lb (#21270)

1/2 C Water

4 Item Chai Tea Bags

1/2 C Honey

1 tsp. Vanilla Extract

1 oz Vodka

1 oz Kahlua

1.5 oz Espresso

1 oz Coconut milk

Sugar (for rim)

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 Soft Whip Cold Foam. Garnish with ground nutmeg and a star anise. Serve.