


SPICE CHAI MARTINI



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 Tim Hicks

 Derek Lai

- Sub Category Name
Drink
Cocktails
Chai

- Recipe Source Name
Real High Tea 2014/15 Volume 2

Used Teas



Exceptional Ceylon
Spice Chai

Ingredients

SPICE CHAI MARTINI



- 60ml locally brewed vodka (Stanmore NSW) infused with chai aromatics
- 1 tea bag Dilmah Spice Chai
- 2 scoops ice
- Cinnamon quill
- Pinch of salt

Methods and Directions

SPICE CHAI MARTINI

- Use 1 tea bag of Spice Chai per person, brew a pot of tea.
- Allow 1 hour for tea to cool down, then chill.
- Take 30ml chilled Chai Tea, 60ml Chai infused vodka, 2 scoops of ice and shake well.
- Double strain into a martini glass and garnish with a cinnamon quill.

Note

- Infuse vodka with clove, vanilla bean, Tasmanian bush peppercorns, cardamom and ginger. Leave it to infuse for 1 week.

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