


## SPICE CHAI MARTINI



0 made it | 0 reviews



 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.

ALL RIGHTS RESERVED © 2024 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From [teainspired.com/dilmah-recipes](https://teainspired.com/dilmah-recipes) 23/11/2024