



## CHAI ESPRESSO MARTINI WITH SOFT WHIP COLD FOAM

Experience the rich fusion of flavors 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 (#09229)

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)

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.