



## SPICE CHAI MARTINI



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Derek Lai

- Sub Category Name  
Drink  
Cocktails  
Chai
- Recipe Source Name  
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### 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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