
SPICE CHAI MARTINI



Drink : Cocktails

Ingredients

- 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

- 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.

The range of Dilmah Tea used :

- Dilmah Exceptionals

The variety of Dilmah Tea used in the recipe :

- Exceptional Ceylon Spice Chai