

COFFEE CHAI DISCO

Serves 3–4

ACTIVE TIME

15 minutes, plus preparing
the dried orange slices

INFUSING TIME

2 hours

INGREDIENTS

¾ cup (200 ml) vodka
4 star anise pods, plus extra to decorate
4 chai tea bags (see Kitchen Notes)
⅓ cup (80 ml) coffee liqueur
Scant ½ cup (100 ml) heavy cream
Ice cubes
Ground cinnamon
Cinnamon sticks
Dried orange slices (see p. 134)

1. Pour the vodka into a pitcher, add the star anise pods and tea bags, and let infuse for at least 2 hours.
2. Remove the tea bags and star anise. Mix in the coffee liqueur and heavy cream until combined. Taste and add more vodka, coffee liqueur, or cream, according to your personal taste.
3. Fill cocktail glasses with ice and pour the mixture over. Decorate each cocktail with a small pinch of ground cinnamon, a cinnamon stick, and a dried orange slice.

KITCHEN NOTES: If you cannot find chai tea bags, make your own chai blend by mixing black tea with a little ground cinnamon, ground ginger, ground cloves, freshly grated nutmeg, and ground black pepper. Stir this mixture into the vodka, then strain through a fine-mesh sieve after steeping.



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Recipes and Tips from
MISS MAGGIE'S
— KITCHEN —

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