

Cocktails & Confections

with

SHERPA
CHAI



Recipe Book

The Khumbu Sherpa Warm-up

The Khumbu Sherpa Warm-Up is the perfect cool weather cocktail, providing a spicy dose of Sherpa Chai, warm milk/milk alternative, rum and topped with luscious whipped cream. Cold days call for this revamped hot toddy that will warm your cockles!

**Khumbu is the Nepalese name for the Everest Region*

- 2 parts Sherpa Chai Traditional or Sherpa Chai Spicy
- 1 part milk, cream, or milk substitute (oat, almond or coconut milk)
- 1 part spiced rum
- Whip cream on top
- Served hot



The Silly Dilli

If you're a dirty chai lover, the Silly Dilli is for you! This warm cocktail is a deliciously creamy blend of espresso, milk/milk substitute, Kahlua, with an added kick of Spicy Sherpa Chai. Try one today!

**Named for Sherpa Chai's master brewer, Dilli Koirala*

- 1 part Sherpa Chai Traditional or Sherpa Chai Spicy
- 1 shot espresso
- 1 part milk, cream, or milk substitute (oat, almond or coconut milk)
- 1 shot Kahlua
- Served hot



The Pumori

The Pumori is a light, summery alternative to the traditional margarita, with an added kick of Turmeric Ginger Sherpa Chai. Enjoy the added benefits of enhanced immune function and reduced inflammation in your new favorite chai-inspired cocktail!

**Pumori is Nepalese for "mountain daughter" - climbers would refer to Pumori as "Everest's daughter"*

- 2 parts Sherpa Chai Turmeric Ginger
- 1 part tequila
- 1 part triple sec
- Squeeze of lime juice
- Salt the rim of the glass and serve over ice



Chai Buttermilk Pancakes

W/ Honey Cinnamon Butter

A delicious breakfast treat that has been kicked up a notch or two!
Great for all occasions and seasons.

INGREDIENTS (pancakes):

- 2 cups all-purpose flour
- 3 tablespoons of sugar
- 1 ½ teaspoon baking powder
- 1 ½ teaspoon baking soda
- 1 ¼ teaspoon kosher salt
- 1/8 teaspoon ground cinnamon
- Pinch of ground ginger
- 2 large eggs
- 1 ½ cups buttermilk
- 1 cup Sherpa Chai unsweetened concentrate (for a little sweeter use spicy or honey vanilla)
- 1 teaspoon pure vanilla extract
- 3 tablespoons unsalted butter, melted
- Vegetable oil for pan

INGREDIENTS (butter):

- 1 ¼ teaspoon cinnamon
- 1 cup butter
- ½ cup honey

DIRECTIONS

1. Heat the oven to 325 degrees. Whisk flour, sugar, baking powder, baking soda, ground cinnamon, ground ginger and kosher salt together in a bowl. Make a well in the center. Pour the buttermilk and Sherpa Chai concentrate into the well and crack eggs into buttermilk. Pour the melted butter into the mixture. Starting in the center, whisk everything together until all ingredients are combined. Important, Do not overbeat batter (lumps are fine). The batter can be refrigerated for up to one hour.
2. For Honey cinnamon butter, combined all the ingredients in a small mixing bowl. Mix until smooth (No lumps).
3. Heat a large nonstick griddle or skillet/pan, (cast-iron works best), over low heat for about 5 minutes. Add 1 tablespoon oil to the skillet. Turn heat up to medium-low, ladle 1/3 cup batter onto the griddle or into the skillet/pan. Make sure not to crowd the cooking surface of the griddle or skillet/pan.
4. Pancakes are ready to flip after bubbles rise to surface and bottoms brown, about 2 to 4 minutes. Cook until the other side is lightly browned. Remove pancakes to a wire rack or baking sheet. Place in heated oven until all the batter is cooked. Serve with honey cinnamon butter and syrup, enjoy.



Sherpa Chai Whoopie Pie

A fun treat that is great for parties and events.

**Created by one of our amazing coffee shop partners, MECO Coffee Collective in Longmont, Colorado.*

INGREDIENTS (cake):

- 8 cups all purpose flour
- 2 cups cocoa powder
- 1 tsp each of cinnamon, cardamon, clove, nutmeg, ginger & cayenne
- 1 tbs + 1 tsp baking soda
- 1 tbs + 1 tsp salt
- 4 cups buttermilk
- 1 cup Sherpa Chai
- 1 tbs + 1 tsp vanilla extract
- 1 lb softened butter
- 2 cups brown sugar
- 4 eggs

INGREDIENTS (filling):

- 4 lb powdered sugar, sifted
- 1 tbs each of cinnamon, cardamon, clove, nutmeg & ginger
- 1 lb butter, softened
- 3 tbs vanilla extract
- 4 cups marshmallow Jet Puff or Fluff
- 4 tbs Sherpa Chai

DIRECTIONS

1. Preheat convection oven to 360 degrees
2. Cream together the brown sugar and the butter in a stand mixture and mix until "fluffy" and incorporated
3. Add eggs one at a time, mixing between each addition, and continue to beat until you reach "fluffy" again
4. Add vanilla and blend
5. Alternate the remaining wet and dry ingredients making sure to scrape your bowl in between additions
6. Using a 4oz ice cream scoop (or your choice scoop size), scoop batter onto a parchment lined sheet tray about 2 inches apart
7. Bake for 12 minutes (6 minutes, rotate, 6 minutes, finish)
8. Let cool completely on the tray!!
9. Once cool, flip cakes on to the round side and get ready for frosting.

Filling:

1. Whip butter in stand mixer until white and fluffy
2. Add spices to powdered sugar and lightly whisk to incorporate
3. Add in the powdered sugar a bit at a time until half is left
4. Add in vanilla
5. Add in the remaining powdered sugar and mix until combined. (It may look clumpy but that's okay. Sherpa Chai here to save the day!)
6. Add Sherpa Chai and whip until smooth and combined.
 1. *NOTE: you may need to add a bit of whole milk to the mixture to thin it out enough to pipe*
7. Add the frosting into a piping bag, tip or no tip is fine, and pipe your choice amount in a circular motion on ONE side of the cake. The other side is the top!

