

SPARKLING CHAI WITH CALIFORNIA CHEESE COLD FOAM

YIELD: 10 BEVERAGES

INGREDIENTS

- 2 cups water
- 2 cups granulated sugar
- .7 ounces fresh ginger, sliced
- .35 ounces whole green cardamom pods, crushed
- .2 ounces whole cloves
- .2 ounces black peppercorns
- .35 ounces cinnamon sticks
- .18 ounces black tea leaves
- .18 ounces vanilla bean

METHOD

TO MAKE THE CHAI SYRUP

- 1 Combine: water, sugar, all spices.
- 2 Bring to a simmer and cook gently for 15 minutes.
- 3 Add black tea leaves and steep an additional 5 minutes.
- 4 Remove from heat.
- 5 Strain thoroughly.
- 6 Stir in vanilla extract.
- 7 Chill completely before use.



#REALCAMILKFOODSERVICE #CADAIRY #FLAVOREXPERIENCE2026

  realcamilkfoodservice  realcaliforniamilkfoodservice • realcaliforniamilkfoodservice.com

METHOD

TO MAKE THE REAL CALIFORNIA CHEESE COLD FOAM

- 4 ounces Real California cream cheese, softened
- 1 cup Challenge whipping cream
- .5 cup Real California whole milk
- 2 ounces Real California sweetened condensed milk
- .1 ounces kosher salt
- .18 ounces vanilla extract

- 1 Combine cream cheese and condensed milk in a mixing bowl.
 -
- 2 Whisk until completely smooth.
 -
- 3 Slowly whisk in: whipping cream, whole milk, vanilla, kosher salt.
 -
- 4 Blend using an immersion blender until silky smooth.
 -
- 5 Chill thoroughly before service.
 -
- 6 Froth or whip lightly before using.
 -
- 7 Foam should remain pourable, not stiff.

BEVERAGE BUILD

- 2 ounces chai syrup
- 5 ounces ginger ale
- 1.5 ounces Real California Cheese Foam
- 1 cup ice

Optional Garnish: ground cinnamon, grated nutmeg, candied ginger

- 1 Fill serving glass with ice.
 -
- 2 Add chai syrup.
 -
- 3 Top with ginger ale.
 -
- 4 Stir gently.
 -
- 5 Float Real California Cheese Foam over top.
 -
- 6 Garnish lightly with cinnamon or grated nutmeg.
 -
- 7 Serve immediately.



realcamilkfoodservice



realcaliforniamilkfoodservice

• realcaliforniamilkfoodservice.com