

Piscotheque

PREMIUM PINA COLADA

EXOTIC
DRINKS

FROM AROUND THE WORLD



“ This drink is best described as an executive Pina Colada.

The egg, cream and lemon emulsifies and really fizzes up when charged with the pineapple and jasmine soda which gives a great mouth feel. Exotic, fresh and floral. ”

DABBIOUS

Oskar Kinberg,
Oskar's Bar at Dabbous

 iimex

EXOTIC DRINKS

FROM AROUND THE WORLD

Ingredients

**Serves 1 Frozen Highball
(12oz) Glass**

50ml Pisco

25ml Lemon Juice

30ml Pink Grapefruit Syrup

50ml Double Cream

20ml Egg White

Pineapple and Jasmine Soda
from a Soda Siphon

For the Pink Grapefruit Syrup:

500ml Caster Sugar

500ml Water

Two Pink Grapefruits

Heat sugar/water mixture
until dissolved, add zest of
grapefruits and allow to cool.

**For the Pineapple and
Jasmine Soda:**

175ml Pineapple Juice

525ml Jasmine Silver Needle
Tea (Room temperature)

Put in soda siphon and
charge twice.

For the Garnish:

Dehydrated Grapefruit

Cut grapefruit in half - length
wise. Slice thinly and put on
low heat (75 degrees) in oven
until dry. Store dry.



Method

1. Shake all ingredients except pineapple and jasmine soda with ice.
2. Strain into shaker and shake again without ice.
3. Pour into serving glass and charge with jasmine and pineapple soda.
4. Garnish with dehydrated grapefruit, jasmine needles and a straw.

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