

# Spicy Coconut & Pineapple Margarita

Total Time: 10 mins

Portions: 1 Portions



## Ingredients

### For the margarita

**30 ml** Fresh Lime Juice

**90 ml** Pineapple Juice

**1 tsp** Taylor & Colledge Coconut Extract

**60 ml** Tequila Blanco

**20 ml** Orange Liqueur

**g** Jalapeño Peppers thinly sliced (adjust to taste)

**50 g** Ice

### For decoration

**150 g** Coconut Flakes unsweetened (toasted)

**50 ml** Fresh Lime Juice (for rimming the glass)

**25 g** Pineapples (for garnish)

## Utensils

## Preparation

1. Prepare the glass: toast the coconut flakes in a heavy pan until golden brown and fragrant. Dip the rims of the glass in lime juice. Then dip into the toasted coconut. Set aside. In a cocktail shaker, combine lime juice, pineapple juice, coconut extract, tequila, orange liqueur, simple syrup, and sliced jalapeño. Add ice to the shaker and shake well for 15–20 seconds until the mixture is chilled. Strain the mixture into a prepared glass filled with ice. Add a fresh slice of jalapeño and pineapple for decoration.