TAYLOR & COLLEDGE

Spicy Coconut & Pineapple Margarita



Preparation: 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 jalapeno.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.