



PINEAPPLE & VANILLA COSMO

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100g pineapple, peeled
and chopped
ice cubes to fill cocktail shaker
25ml lime juice
25ml sugar syrup (see p. 478)
50ml vanilla vodka

- 1 Chill a martini glass in the fridge or freezer so it is ice cold.
- 2 Blend the pineapple in a blender and then strain through a fine mesh sieve to get 50ml purée.
- 3 Fill a cocktail shaker with ice, add the pineapple purée along with the rest of the ingredients, and shake for 30 seconds.
- 4 Strain the cocktail into the chilled glass. It will be bright yellow with a light foam on top.
- 5 Garnish with a pineapple leaf.