

# ESPRESSO MOCKTINI

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## **INGREDIENTS**

3 Shots espresso (90ml)

45ml Oat milk

30ml Vanilla syrup

5 ice cubes (50g)

## **METHOD**

All blended in a blender for at least 40 secs.

Served in a martini glass.

Topped with a line of cinnamon and 3 coffee beans.

TIP: Don't use shaved ice, needs to be cubed. Shaved ice will result in a lumpy texture.



# MANGO & LIME MOCKARITA

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## **INGREDIENTS**

180g Frozen mango

60ml Lime Juice

60ml Sugar syrup\*

30ml Orange juice

## **METHOD**

All blended in a blender  
– needs to be almost 2 x  
smoothie setting to get thick  
frozen margarita consistency.

Served in margarita glass  
and a slice of dehydrated  
lime on the glass.



\*Sugar Syrup made at a 1:1 ratio water to white sugar i.e. ½ C hot water with ½ C sugar.

# PASSIONFRUIT AND MINT MOCKITO

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## INGREDIENTS

- ½ C Ice
- ½ C Soda water
- 2-3 Lime or lemon slices
- 2 sprigs of mint
- 30ml Lime juice
- 60ml Mint Syrup\*
- 15ml Passionfruit\*\*

## METHOD

Fill Mojito Glass ½ fill with ice.

Place lime slices and sprig of mint in glass.

Pour over soda water, mint syrup, passionfruit, and lime juice.

Serve with dehydrated lime slice and sprig of mint on side of glass.



\* Mint Syrup – made as 120ml Sugar Syrup blended with 5g Mint Leaves. Needs to be blended for minimum of 2 mins to blend mint and syrup. Lasts for 4 days refrigerated.

\*\*Passionfruit made as defrosted passionfruit used in Tropical Dose Smoothie – 15ml approx. 3 cubes.