Recipe

GOLDEN MILK PIÑA COLADA



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Recipe: LUKAS GROSSMANN

INGREDIENTS



2 Drinks





¼ pineapple

4cl white rum

(e.g. Wray & Nephew White Overproof)

2cl sugar syrup
1cl lime juice
2cl soy cream

Ice cubes

1 pinch of turmeric

1 pinch of black pepper

Ice for shaking

Ice balls for serving

STEP 1

Peel the pineapple, remove the stalk and cut out a 3x3 cm thick and about 6 cm long piece. Cut the rest of the pineapple into rough pieces. Heat the grill or the grill pan and grill the pineapple evenly.

STEP 2

Divide the cut-out piece into two even cubes and put them aside. Finely mix the rest of the pineapple with rum, sugar syrup, lime juice, soy cream, turmeric and pepper in a mixer and pass it through a fine sieve.

STEP 3

Shake the drink on ice and pour it into glasses filled with ice balls.

STEP 4

Serve them with spiked pineapple leaves, pineapple cubes and a dash of turmeric.

Garnish:

2 pineapple leaves

1 dash of turmeric