

The Margarita

Nothing says summer like a Margarita

With only 3 ingredients there's nowhere to hide here, so make sure you use the best ingredients and you'll reap the rewards.

Specs:

2 parts (50ml) blanco tequila

1 part (25ml) freshly squeezed lime juice

1/2 part (12.5-15ml) Curacao or triple sec

A lime wedge

Salt

Good quality ice

Equipment:

A coupe

A jigger

Shaker tins

A hawthorn strainer

A fine strainer

Method:

Prepare your glass by rubbing the lime wedge around one half of the outer rim.

Dab the rim in salt so it sticks to the lime juice then shake out glass. Into your shaker small tin add the tequila, lime juice & Curacao (or triple sec).

Fill shaker tin full with ice.

Combine tins and shake until the tins become frosted.

Open tins, double strain into your glass and enjoy!

Suggested ingredients:

Calle 23 is an ethically produced tequila with a clean and vibrant flavor, perfect for your margarita.

We use *Marionette Curacao*, a local Australian brand. This is a little bit drier and uses three types of oranges for a good depth of flavor. If you want to use a triple sec instead of Curacao, the *Pierre Ferrand* works well, otherwise if you can only find *Cointreau*, that works, just go a little lighter on it.

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