

The Piña Colada

The national drink of Puerto Rico

This simple combination of rum, pineapple and coconut cream is always going to be a winner and while many go for a blended/frozen version, this one is quick, easy & minimum fuss.

Specs:

60ml (2oz) rum

60ml (2oz) pineapple juice

30ml (1oz) sweetened coconut cream

A fruit wedge (traditionally pineapple, but whatever you have to hand is fine) and a cocktail cherry to garnish

A skewer or cocktail umbrella to garnish

Equipment:

A jigger

Shaker tins

A hawthorn strainer

A fine strainer

A hurricane or highball glass

Method:

Add all of your ingredients to your shaker tin and fill with ice.

Seal the tins together and shake as hard as you can.

Pop the tins open and double strain over fresh ice.

Garnish with your fruit, skewered (preferably by a cocktail umbrella!) with a cocktail cherry, and enjoy!

Suggested ingredients:

The rum really doesn't matter too much here to be honest. We've gone with *Plantation 3 Star* as a bold flavoured white rum, but if you prefer dark that's fine too. Steer clear of spiced/flavoured rums as it throws off the delicious simplicity of this cocktail.

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