

coladatini

Meaning “strained pineapple” in Spanish, the piña colada lives up to its name in this cross between everyone’s favorite island drink and a pineapple martini. The pure liquid essence of fresh pineapple combined with silky cream of coconut results in an ultrasmooth texture. Sweetly exotic with a faint fizz, this drink will elicit smiles of heavenly pleasure from your guests with every sip. Serve with a dish of macadamia nuts for added indulgence.

SERVES 1

**1 cup fresh pineapple
chunks**

¼ cup cream of coconut

Ice

Splash of orange seltzer

**Pineapple spear, for
garnish**

Puree the pineapple in a food processor fitted with the steel blade until smooth and foamy. Strain into a cocktail shaker, add the cream of coconut and ice, and stir or shake until combined and well chilled.

Strain into a martini glass, add a splash of orange seltzer, stir, and serve garnished with the pineapple spear.

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