



Frozen Tiger's Milk

Recipe – Serves 4

150ml Tequila Blanco

4 Limes, juiced

Small bunch fresh coriander

1 Chilli, roughly chopped

¼ cup Sugar syrup*

2 cups Coconut milk

2 cups Pineapple juice, freshly squeezed

3-4 cups Ice

1. In a glass jar or cocktail shaker add the tequila, lime juice, coriander, chilli and sugar syrup. Muddle briefly to release the flavours and allow to stand and infuse for about 15 minutes. Strain the solids out.

2. Add this to the **Breville Kinetix Control Blender** with the coconut milk and pineapple juice, briefly blend. Add the ice and mix until you reach a frozen but pourable consistency. Serve with wedges of fresh pineapple.

**To make sugar syrup, heat equal parts of sugar and water and boil until a syrup forms. Cool and store in a jar for later use.*