

MIXmagie THE 'AVOCOLADA'

Ingredients

- 2 oz White Rum (or Coconut Rum for a tropical kick)
- 3 oz Pineapple Juice (some prefer unsweetened)
- 1.5 oz Cream of Coconut (such as Coco Lopez)
- 1/2 ripe Avocado, pitted and peeled
- 1 cup Ice
- 1/2 oz Fresh Lime Juice (optional, for a brighter flavor)



Directions:

- Place all the liquid ingredients into a blender.
- Scoop the avocado flesh into the blender with the liquids.
- Top with 1 cup of ice.
- Blend on high speed until smooth and creamy, 30-60 seconds.
- For sweeter, a little more cream of coconut. More tart, a squeeze of lime juice.
- Pour and Garnish: Pour the finished drink into a chilled hurricane or highball glass.
Garnish: pineapple wedge, maraschino cherry, or toasted coconut flakes or all three!

The 'Avocado Piña Colada' The avocado not only lends a beautiful pale green hue but also a silky texture and a subtle, earthy flavor that complements the tropical sweetness of pineapple and coconut. The initial taste is a vibrant burst of sweet, tangy pineapple, quickly followed by the rich, creamy notes of coconut. The avocado doesn't overpower the drink; instead, it adds a subtle, buttery undertone and a luxurious mouthfeel that makes the drink feel exceptionally smooth and decadent. It tames the sweetness of the pineapple and adds a pleasant, almost savory balance, making for a more complex and satisfying sipper.

- RECIPE, PHOTO: EDITOR

