

Pina Fantasy Highball and Pina Colada



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- Sub Category Name
Drink
Mocktails/Iced Tea

Ingredients

Pina Fantasy Highball and Pina Colada

PINA FANTASY HIGHBAL

(Servings for 4)

- 180 ml Mezcal
- 60 ml Pineapple Rum
- 120 ml Pineapple Skin Tea

For the Pineapple Skin Tea Pineapple Peels:

- 60 ml Apple Cider Vinegar
- 2 Cinnamon Stick
- 5 g Turmeric
- 8 g Fresh Ginger
- 60 ml Maple Syrup
- 4 English Breakfast Tea Bags
- 400 ml Water
- 100 g Brown Sugar



For the Coconut Foam :

- 260 ml Cream
- 154 g White Chocolate
- 80 g Pistachio
- 12 g Gelatine
- 113 g Coconut Milk
- 18 ml Malibu

Methods and Directions

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- In a saucepan, add pineapple skin, brown sugar, ginger, turmeric and cinnamon and cook over medium heat until the sugar bubbles and the pineapple skin inside face is caramelized.
- Add water and the tea, bring to a boil, then reduce heat, cover and simmer for 5 minutes. Strain the tea and let it simmer another 20 min. Remove from heat and add the vinegar to taste, stirring to combine. Cool and refrigerate overnight.
- In a cocktail shaker, combine the Mezcal, Pineapple Rum, pineapple skin tea, lime juice, and pineapple juice. Fill with ice and shake vigorously for 10-15 seconds.
- Strain the cocktail into highball glass filled with fresh ice Top up with foam and garnishes with Pineapple Leaves & Dehydrated Pineapple.

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