



## CHILLI WINK COCKTAIL

*by Rafa*  
**MIXOLOGIST**



60mL Silver Tequila  
120mL Freshly squeezed pineapple juice  
Juice of half a lime  
Two basil leaves  
Half a fresh chilli  
Ice cubes

### **GARNISH**

Kokomo Chilli Salt (create your own by mixing salt with cayenne pepper)  
Slice of lime

Chill with Kokomo's Chilli Wink Cocktail and imagine being on our remote private island. Just the gentle sound of the lapping waves and the delicate smell of the hibiscus flower in the air.

### **RECIPE**

Take a lime wedge and run the lime gently around the rim of a martini glass.

Place the chilli salt in a shallow dish or plate, and dip the rim of the martini glass in the chilli salt to garnish. Set aside.

Mix the ice cubes, Tequila and fresh pineapple juice in a cocktail shaker. Add fresh lime juice and finely chopped chilli to the shaker.

Shake all ingredients and strain into your martini glass.

Serve with a fresh lime garnish.

### **Additional Rafa insider tip!**

For those that like it hot, Rafa suggests infusing your tequila two weeks prior for a more intense flavour experience.

To infuse your tequila, simply add half a lime (sliced) and four to six chillies, depending on your preference. Infuse for two weeks, before enjoying.