

PIÑA COLADA FROM SAN JUAN, PUERTO RICO

Recipe from Taste AU

Sit back and unwind with a summer inspired cocktail that will be sure to transport you to paradise. The Piña Colada has been around since 1954, when bartender Ramón “Monchito” Marrero created the rum and coconut cream-based cocktail at the Caribe Hilton in San Juan, Puerto Rico. Now a classic cocktail served at most beach resorts and island escapes, we know this recipe will have you dreaming of your next island getaway.

Prep time: 5min | Serves: 4

INGREDIENTS:

- 2 cups chilled pineapple juice
- 1/2 cup white rum
- 1/2 cup coconut cream
- 2 tbsp finely chopped palm sugar
- 1 cup crushed ice
- Crushed ice, extra, to serve
- Small pineapple wedges to garnish



INSTRUCTIONS:

Place pineapple juice, rum, coconut cream, palm sugar and the cup of ice in the jug of a blender and blend until smooth.

Transfer to a serving jug and serve immediately over crushed ice.

Add pineapple wedge along the rim of the glass (as seen in picture) to garnish.