



TIKI STAR MARTINI

INGREDIENTS

- 37.5ml Spiced Rum
- 12.5ml Passionfruit Liqueur
- 15ml Freshly Squeezed Lemon Juice
- 100ml Pineapple Juice Freeze Dried
- Strawberry Shards to Garnish with
- A Star Stencil
- A shot of Jack Daniel Honey on the side

PREP TIME

- 5 minutes

YOU'LL NEED:

- Cocktail shaker
- Shot measure
- Cocktail glass
- A handful of ice

HOW TO MAKE

01 Pour the spiced rum, passion fruit liqueur, and pineapple juice in to the cocktail shaker.

02 Squeeze in the lemon and add the ice to the cocktail shaker, placing the lid or other part of the shaker to mix the cocktail. Now shake!

03 Once shook well, pour the cocktail into the glass, taking care to not spill the ice into the glass.

04 Place the stencil on top of the glass and sprinkle the strawberry shards on top to decorate. Now, time to relax and enjoy!



TIKI STAR NOTINI

INGREDIENTS

- 37.5ml Passion Fruit Juice
- 12.5ml Strawberry Syrup
- 15ml Freshly Squeezed Lemon Juice
- 100ml Pineapple Juice Freeze Dried
- Strawberry Shards to Garnish with
- A Star Stencil
- A shot of ginger beer on the side

PREP TIME

- 5 minutes

YOU'LL NEED:

- Cocktail shaker
- Shot measure
- Cocktail glass
- A handful of ice

HOW TO MAKE

01

Pour the strawberry syrup, passion fruit juice, and pineapple juice in to the cocktail shaker.

02

Squeeze in the lemon and add the ice to the cocktail shaker, placing the lid or other part of the shaker to mix the cocktail. Now shake!

03

Once shook well, pour the cocktail into the glass, taking care to not spill the ice into the glass.

04

Place the stencil on top of the glass and sprinkle the strawberry shards on top to decorate. Now, time to relax and enjoy!