

Sante Fe Cocktail/Mocktail



50ml tequila

☀️ 25ml lime juice

☀️ 25ml pineapple juice

☀️ ½ egg white

☀️ Chilli to taste

☀️ 1-2 teaspoons of a smoky whiskey (if you have one)

☀️ 1 part sugar syrup



Mix together, shake very hard and pour into a stemmed glass. Add cinnamon or nutmeg to garnish



non-alcoholic: leave out the tequila and whiskey and increase the pineapple juice.

Equipment needed:

☀️ Cocktail shaker – or anything large enough to fit ice, a drink, and have a sealable lid so when you shake it, it doesn't go flying. A large jar is good for this.

☀️ ICE

☀️ A strainer – a sieve will do, or something so you can strain out the drink from the 'shaker' like you would water from a pot of boiled pasta.

☀️ A measure

A lemon squeezer – we recommend tinyurl.com/uzf6ab4 - if there's one piece of kit you buy for the class, get this, most of the above can be cobbled together, these are awesome)

