

Regal Colada

Bartender John Kinder of *mk* – Chicago, IL

Bartender John Kinder macerates rum, mango and lemongrass for his Thai-take on a classic 80's cocktail, the Piña Colada. He uses the Vita-Mix Bar Boss to puree the mangos, infuse the coconut puree and create a consistent creamy drink.

Duration: 3:45

Produced by StarChefs.com in association with The Vita-Mix Corporation.

Regal Colada

Bartender John Kinder of *mk* – Chicago, IL

Adapted by StarChefs.com

Yield: *1 Cocktail*

Ingredients:

2 ounces Rhum Clément white rum macerated with mango and lemongrass

2 ounces pineapple juice

1½ ounce Perfect Puree coconut puree infused with jasmine essence

½ ounce mango puree

1 pineapple wedge, pickled & dried

Method:

Place mango, lemongrass and rum in a cryovac bag. Place in a water bath set to 173.8° F to macerate. Once finished, chinois mixture and set aside rum. Puree mangos in Vita-Mix Bar Boss; set aside. Place coconut puree in Vita-Mix Bar Boss, add jasmine drops and blend. Combine mango and coconut purees.

To Assemble and Serve:

In Vita-Mix Bar Boss, combine ice, infused rum, pineapple juice, mango and coconut puree, and blend on setting 3. Pour into chilled rocks glass and garnish with pineapple wedge.