

Wild and Spicy Hibiscus Margarita



INGREDIENTS

1/2 birds eye chili, muddled a little in the shaker

20ml Cointreau (Orange Flavored Liqueur)

40ml Silver tequila

20ml Hibiscus 🌺 Flower Syrup (from jar of Wild Hibiscus Flowers in Syrup & reserve flowers for garnishing - they will also keep in the fridge for several weeks for later use in other recipes)

20ml fresh lime juice

10 ml fresh lemon juice

METHOD

Shake all ingredients in a cocktail shaker with ice.

(Alternatively multiply recipe quantities to fill a jug and shake each serve with ice before serving).

Strain into glass (with or without extra ice).

Top each glass with Salty Preserved Lemon Foam. If you do not have a whipper a traditional salt rim will work a treat!

Salty Preserved Lemon ● Foam: EQUIPMENT - ISI Whipper and 2 bulbs

INGREDIENTS

3 segments / about half a salt preserved lemon (homemade or available from delis)

1.5 - 2 cups water

2g Xanthan Gum (available in health food shop or isles)

METHOD

Chop the preserved lemon (skin and flesh) and add to a medium saucepan along with some of the spices from the jar.

Muddle the lemon a little more and add the water.

Bring to a simmer for 3-5 minutes, stirring occasionally.

Strain out liquid and let cool. The lemon pieces can be discarded.

Measure 300ml of the cooled lemon liquid into the whipper. Add in the 2g (0.6-0.7%) Xanthan Gum. Place lid on whipper and shake to incorporate Xanthan Gum. Dispense 2 whipper bulbs with whipper upside down, shake and then refrigerate for 20 mins.

Shake well before each use.