



Guava Coconut Peppermint Cooler

A creamy, guava and coconut-based cocktail with a hint of peppermint

Featuring: 2200 Coconut Cream, 3500 Guava Puree

Formula

Ingredients	Percent (v/v)
Peppermint Schnapps, 40 Proof	33.33%
Vodka, 80 Proof	25.00%
3500 Aseptic Pink Guava Puree	25.00%
2200 Aseptic Coconut Cream, No Stabilizers	16.67%
Total	100.00%

Directions

1. Measure all ingredients. Rim the edge of a champagne coupe glass with red sprinkles.
2. In a mixing glass, combine 3500 Guava Puree, vodka, peppermint schnapps, and 2200 Coconut Cream. Place a metal speed shaker on top of the mixing glass, making sure that the metal speed shaker is not at an angle.
3. Give the top a light tap and pick up the entire unit (metal speed shaker and mixing glass). Flip it over to make sure that the metal glass is facing towards the ground. With a quick, even movement, shake vigorously for 15 seconds.
4. Twist off the metal speed shaker and strain the liquid through the spring strainer into the prepared champagne coupe. Garnish with a miniature candy cane.

Technical Data

Alcohol Content: 16.67% abv.

Disclaimer

The formulas created by iTi Tropicals Innovation Department are for creative and inspirational purposes only. While formulas are created and tested at iTi, individual results of preparation may vary.

Nutritional information provided is strictly for informational purposes and we cannot guarantee the accuracy of these figures. Be advised that some formulas may contain allergens.

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