Frozen Margarita

A blended frozen margarita with a chilli-lemon salt rim, served single or as a 1L carafe.



Carafe: 1L Carafe / Single serve: Tumbler or Water glass

INGREDIENTS

SINGLE SERVING

- 125ml Margarita (1 serving)
- 160g - 180g Ice

CARAFE

- 3 x 125ml Margarita (3 servings)
- 480g - 500g Ice

METHOD

1. Garnish the side of the glass by gently rubbing a slice of lemon along the rim of the glass, then dip rim into the Chilli lemon salt.
2. Decant the Margarita into the blender.
3. Add the ice. (Pour off any excess water before adding the ice to the blender.)
4. Blend until the liquid becomes a slushy texture.
5. Decant into a Water tumbler or carafe.
6. Garnish with a lemon wheel, on the side of the glass.

GARNISH

- Chili lemon salt
- 1 Lemon slice

EQUIPMENT

- Ice Scoop
- Half straw
- Blender
- Small sealable container

TIPS

- Keep the Chilli lemon salt in a sealable container that you can dip straight into.
- When starting your shift, prepare a few Half straws, so they are ready for service.
- When serving a 1L carafe, garnish the glasses that are presented with the carafe.

WATCH THE METHOD

Frozen Mojito https://www.youtube.com/watch?v=_2IGsVI4bqY
Lemon Mint Cooler https://www.youtube.com/watch?v=I3RjmAis3Oc