



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

- Chilli 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=_2IGsVl4bqY

Lemon Mint Cooler <https://www.youtube.com/watch?v=I3RjmAis3Oc>