

# Cocktail® Pearls



## TEXTURED MOJITOS WITH LEMON PEPPER PEARLS

### *Ingredients*

Rum  
Sugar  
Fresh spearmint  
Lime zest  
Gelatin sheets  
Lemon and mint sorbet  
Crushed ice  
Pippermint  
Lemon Pepper Cocktail Pearls



### *Preparation*

Heat the rum with a tablespoon of sugar in a small pan over a very low flame. Soak the gelatin sheets. Add the gelatin sheets and mix with a whisk until the mixture is smooth. Pour into 4 medium cocktail glasses, filling the glasses about 1/3 full. Chill in the refrigerator until set. Fill another third of the glass with lemon and mint sorbet.

Fill the last third of the glass with crushed ice, flavoring it with a splash of Pippermint and lime zest. Adorn with lemon pepper pearls and a sprig of fresh spearmint.

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## **PRAWN AND TROPICAL FRUIT TARTARE WITH LEMON PEPPER PEARLS**

### *Ingredients (4 servings)*

600gr of peeled, raw prawns

1 mango

1 avocado

1 onion

1 lime

6 chives

1 coconut yogurt

Extra virgin olive oil, salt and pepper

Lemon Pepper Cocktail Pearls



### *Instructions:*

Finely chop the raw prawns, peel and chop the mango, the avocado, the onion; squeeze the lime, salt and pepper the mixture and sprinkle with olive oil. Mix it and marinate in the refrigerator for 15 to 20 minutes.

**To serve:** put a round mould on a plate and fill it with the mixture. Unmold and decorate with Lemon Pepper Cocktail Pearls and 2 chive stalks. On one side, pour a dollop of coconut yogurt.