

# Cocktail® Pearls



## SOLE AND SPINACH PAUPIETTES WITH COURGETTE AND CARROT STRIPS AND LEMON LIME COCKTAIL PEARLS

### *Ingredients (serves 4):*

8 large, clean fillets of sole  
500g spinach  
3 cloves garlic  
1 courgette  
1 carrot  
1 glass of dry sherry  
70gr butter  
Extra virgin olive oil, salt and pepper  
Reduction of Modena vinegar  
Lemon Lime Cocktail Pearls



### *Instructions:*

Sauté the spinach cooked with garlic and oil. Salt and pepper the fillets and place them on plastic film and spread the spinach over them. Roll up the fillets and bake at 180°C for 8-10 minutes. Reduce the sherry with the butter and stir until you have a sauce. Sauté the courgette and carrot strips (cut with a channel knife) with salt and oil.

**To serve:** decorate the plate with some lines of vinegar. Unmold the sole and place it on the plate. Put a roll of the vegetable strips on either side. Drizzle the sherry butter sauce over it and decorate with Cocktail Pearls.

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## **BLOODY MARY WITH ANCHOVIES STUFFED WITH GUACAMOLE AND LEMON LIME PEARLS**

### *Ingredients (serves 4):*

¼ vodka  
2/4 tomato juice  
Fresh lemon juice  
Perrins (Worcestershire sauce)  
Tabasco sauce  
Salt and pepper  
Cocktail Pearls Lime Lemon



### *Instructions:*

In a mixing glass with ice add lemon juice, salt, pepper, a splash of Worcestershire sauce, two splashes of Tabasco, ¼ of vodka, 2/4 of tomato juice. Stir with a mixing spoon until the cocktail is well chilled. Serve in a cocktail glass with a brochette of anchovies stuffed with guacamole and garnish with Lemon Lime Pearls. You can decorate this with tomato and basil sprigs or celery sticks.