

Carrot Pineapple Punch

This vibrant cocktail made with fresh fruit and vegetable juices is the perfect addition to any party.

Chef: Adam Wilson Vitamix Corporate Executive Chef

Prep Time: 20 minutes

Container: 32 ounce Aeration container, 48 ounce Aeration container

Total time: 20 minutes 10 seconds

Machine:

Skill Level: Simple

Yield: 6 servings

Program:

Ingredients:

5 fl.oz (150 ml) gin
3 fl.oz (90 ml) carrot juice
3 fl.oz (90 ml) pineapple juice
1 ½ fl.oz (45 ml) lemon juice
1 fl.oz (30 ml) ginger simple syrup
2 cups (260 g) ice cubes

Directions:

Add all ingredients to the Vitamix container in the order listed and secure the lid. Select Variable 1, start the machine, and increase to its highest speed. Blend for 20 seconds. Place ice in rocks glass and pour the cocktail over. Garnish with caramelized pineapple slices.

Chef Notes: Freshly-juiced pineapple works best for this cocktail. Fresh juice will allow for a natural foam to form, just like using an egg white in a cocktail. Store-bought pineapple juice has been pasteurized, removing its ability to foam.

Nutrients: Calories: 2 kcal, Protein: g, Total Fat: g, Carbohydrates: g, Cholesterol: mg, Fiber: g, Sat Fat: g, Sodium: 1 mg, Sugar: g