



Nothing makes an impression with a signature cocktail better than a hit of tropical coconut flavours. We've got the recipes you'll want to remember for your next party.

4 coconut cocktail recipes you'll want to share

Coconut cocktails are always a winner. With the ability to tone down hard alcohol flavours and to cut through the sweetness of fruit juices, these tropical recipes are the perfect addition to your cocktail making repertoire. Try out these coconut cocktails and have your guests begging for more:

1. Pina colada

The first thing that comes to mind when you think of coconut cocktails is the pina colada. Coconut cream gives these cocktails a smooth, thick consistency and compliments the tang of pineapple beautifully:

Ingredients

2 cups pineapple juice

½ cup coconut cream

½ cup white rum

2 tbsp sugar

1 cup ice

Sliced pineapple to serve

Add all ingredients to a blender and whizz until it reaches a smooth consistency. Divide between 4 glasses and add a wedge of pineapple to the rim as a garnish.

2. Coconut mojito

Mojitos are possibly the freshest cocktail on the menu, with a good bunch of mint leaves muddled with sugar and lime to compliment the rum. With this version, a dash of coconut elevates the flavours and gives it a more tropical twist – plus an intriguing cloudy appearance:

Ingredients

5 sprigs fresh mint

2 limes cut into wedges

½ tsp sugar (optional)

1 shot white rum

1 shot coconut rum (optional)

3 tablespoons coconut cream

Ice

Soda water

Add mint leaves, lime (the juice of two plus a whole wedge) and sugar to a tall glass and muddle with the back of a wooden spoon until the sugar dissolves. Add coconut cream and rums and stir to combine. Add your ice and top your glass with soda water. Garnish with a sprig of mint or a wedge of lime.

3. **Coconut Batida**

This delicious cocktail has roots in Brazil and champions the famous Brazilian spirit, Cachaça. Not to worry, though – if you're not able to find Cachaça you can substitute it with white rum for similar effect:

Ingredients

1 cup Cachaça

1 cup passionfruit pulp

1 cup pineapple juice

¼ cup coconut cream

Ice

Add all ingredients to a blender and blend until nice and smooth. Pour into short glasses to serve with extra ice if desired.

4. **Coconut gin and tonic**

For many people, a basic gin and tonic is their favourite go-to drink. Why not encourage your guests to take this drink on its own tropical holiday with a dash of coconut?

Ingredients

Gin

Coconut water

Tonic water

Lime juice

Ice

Mint to garnish

To make a single gin and tonic, add ice to a short glass tumbler. Squeeze in the juice of ½ lime and drop in your wedges (optional). Pour in a shot of gin and two shots of coconut water. Stir to combine. Top with tonic water and garnish with a sprig of mint.

Please note: These recipes contain alcohol. This article is intended for responsible adults of legal drinking age only. It is not intended for minors or those not of the legal drinking age in the country in which they reside.