

Origin



Mexico

Prep Time



15 minutes

Serves



2 people

Utensils



Drinks 18+

ChillBro Mexican Paletas
presenting Margaritas (Contains alcohol)

The margarita is traditionally made with tequila, lime juice, triple sec and ice cubes. It was created mid last century in a restaurant in Ensenada, Mexico. One important feature of this drink is the spicy-salty or just salty rim around the glass. Margaritas are a blend of sweet, savoury, bitter and acid flavours, which give an interesting kick to the palate.

Juan's margarita recipe uses his home made Mexican icy-poles ChillBro, in the flavour of your choice and blends it with the other ingredients in a few minutes only. Order paletas and make fresh margaritas with the rim of your choice.



Juan : ChillBro Paletas
Mexican icy-pole maker
chillbro.com.au

Margaritas INGREDIENTS

100 ml Tequila Blanco or tequila of your choice

100 g ChillBro strawberry or mango paleta (icy-pole)

1 tea saucer

½ lime or lemon to moist the border of the glass

sugar and/ or granulated sea salt and/ or chile tajín (a condiment brand) or lemon chilli powder seasoning



Warning : Recipe not suitable for people under the age of 18

Margaritas INSTRUCTIONS

- 1 Place sugar, salt or tajín on a tea saucer.
- 2 Place the glass upside down and dip in the sugar, salt or tajín
- 3 Place the strawberry or mango paleta in the blender with the tequila
- 4 Pour blend in the prepared glasses
- 5 Garnish the glasses with slices of lemon or a strawberry
- 6 Enjoy!



Margaritas

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