

melie's x Panasonic

Strawberry Matcha Coconut Margarita

Strawberry Purée:

- 1 punnet ripe strawberries (250g), stems removed
- 1 1/2 Tbsp caster sugar
- 1/4 cup strawberry jam

Matcha:

- 1 1/2 tsp matcha powder
- 1/4 cup hot water

Coconut Margarita:

- 1/2 cup unsweetened barista coconut milk (see tip)
- 1/4 cup coconut tequila
- 2 Tbsp triple sec
- 2-3 Tbsp fresh lime juice (to taste, I prefer mine on the sour side)
- 1 large handful ice + extra for the glasses



MAKES 2 COCKTAILS

Strawberry Purée: Add the strawberries and sugar to the Panasonic cooking blender. Blend on the milkshake function for about 5 seconds, or until the strawberries are blended into a chunky purée. Pour the purée into a bowl and stir through the strawberry jam. Set aside.

Matcha: Sieve the matcha powder into a small bowl. Pour over half of the hot water and whisk together using a matcha whisk, until there are no lumps. Whisk in the remaining water and set aside.

Coconut Margarita: Add all of the ingredients to the Panasonic cooking blender. Blend on the milkshake function for about 1 minute, until smooth and no chunks of ice remain.

To Assemble: Add two heaped tablespoons of the strawberry purée to a short serving glass. Fill the glass with ice. Pour the coconut margarita over the top, followed by the matcha.

Tip I prefer to use barista coconut milk for this recipe as it is emulsified and doesn't split like regular coconut cream does when you make a coconut margarita. Just make sure the brand you buy is not made with soya.*

