

Bay of Bengal, Spiritless Pina Colada

Classic Scale Mocktail, ft. Indian Dal Blend

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| 3 | ounces | ZSC Indian Dal Coconut Syrup |
| 1 | ounce | Fresh Pineapple Juice |
| 1 | ounce | Fresh Lime Juice |
| 1 | ounce | Soda Water |
| 1 | | Muddled Strawberry |
| 2 | | Mint Sprigs |

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| Glass: | Collins |
| Ice: | Serve on ice |
| Garnish: | Two Mint Sprigs and a dusting of ZSC Indian Dal |

Prep Notes: Combine all ingredients except mint, muddle the strawberry, add ice, shake. Put a beautiful mint sprig in bottom of glass, add ice, strain mix onto the fresh ice.
Add bright, beautiful mint sprig on top of drink and a sprinkle of the ZSC mix



INDIAN DAL
Coconut
Pineapple
Lime
Mint

Indian Dal Coconut Syrup

| | | |
|---|-------|----------------------|
| 1 | pouch | ZSC Indian Dal Blend |
| 3 | cups | Water |
| 3 | cups | Creame of Coconut |

Prep: Combine coconut and water, add Indian Dal blend to the mixture, setting aside an 1/8 of a teaspoon of mix for drink garnish. Let steep for 1 hour either room temperature or chilled, stirring or agitating often. Strain, use within a week/ keep refrigerated.