

Spicy Peach Margarita

*A fruit-based hot sauce with low-medium heat is good for this recipe.
We used Cult Sauce Peach Guava Sauce.



Ingredients (makes 2 cocktails)

180mls peach puree (4 white peaches)
75mls lime juice (approx 2 limes)
30mls sugar syrup
30mls + 1tsp hot sauce*
90mls Tequila (blanco is best)
ice
salt
smoked chilli flakes (optional)

Method

1. Halve peaches and grill on a grill pan over medium heat for 4-5mins.
2. Peel and blend in blender with 1tsp of hot sauce. Cool in the fridge.
3. Add ice, Tequila, lime, syrup, hot sauce and peach puree to a cocktail shaker and shake vigorously.
4. Mix salt and chilli on a plate. Rim glass with a lime wedge and dip into mixture.
5. Pour cocktail into glass straining the ice. Garnish with a slice of lime and fresh peach. Enjoy!



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