

TEQUILA  
CORRALEJO®  
✦ 100% DE AGAVE ✦

COCKTAIL BOOK 2016 / 17

## Margarita al pastor

### Ingredients

- 1 ½ oz Tequila Corralejo Blanco.
- ¾ oz Orange liqueur.
- 2 oz Fresh pineapple juice.
- 6 Basil sprigs.
- Cilantro (garnish).
- 1/2 oz Syrup.
- 1 Guajillo chile.

### Preparation:

- 1.- Place fresh pineapple chunks, 6 basil leaves, lemon juice and syrup in a tall glass.
- 2.- Macerate the ingredients until a pulpy consistency is achieved.
- 3.- Add 4 ice cubes and Corralejo Reposado Tequila.
- 4.- Add grapefruit fizzy drink and top off with crushed ice.
- 5.- Garnish with a slice of guajillo chile.

*Cocktails prepared by Adán Moreno.*



## La Magdalena

### Ingredients

- 1 ½ oz Corralejo Reposado Tequila.
- 1/2 oz Lemon juice.
- 3/4 oz Syrup.
- 1/2 Grapefruit slice.
- 2 Cucumber slices.
- 8 Mint sprigs.
- Fizzy topping.
- Cloves.

### Preparation:

- 1.- Serve in a tall glass 2 slices of cucumber, 6 mint leaves, lemon juice and syrup.
- 2.- Macerate the ingredients until a pulpy consistency is achieved.
- 3.- Add 4 ice cubes and Corralejo Reposado Tequila.
- 4.- Add mineral water and crushed ice.
- 5.- Garnish with a half a slice of grapefruit, cloves and mint sprigs.

*Cocktails prepared by Adán Moreno.*



## Stylish Mexico

### Ingredients

- 1 ½ oz. Corralejo Reposado Tequila.
- 1/2 oz. Orange liqueur.
- 1 oz. nopal (cactus) pulp.
- 1/2 oz. Lemon juice.
- 1/2 oz. natural syrup.

### Preparation:

- 1.- Place 4 ice cubes in a flute glass and allow to chill.
- 2.- Mix all ingredients in a shaker and shake vigorously for 10 seconds.
- 3.- Remove the ice cubes from the glass and pour the liquid out of the shaker.
- 4.- Lastly, garnish with a skewer of nopal, pineapple and cherry.

*Cocktails prepared by Adán Moreno*

