



ESTABLISHED 1983

WONDAREE RECIPES

Recipe from Delicious.com.au
<http://www.delicious.com.au/recipes/macadamia-mai-tai/79dad429-a8c2-43a6-a535-d83355a59077>

MACADAMIA MAI TAI

INGREDIENTS

1/2 cup (125ml) white rum
1/2 cup (125ml) pineapple juice
1 tbs lemon or lime juice, or to taste
2 ice cubes, plus extra to serve

BASE

1/2 cup natural whole Wondaree macadamias
2 1/2 cups (625ml) water
250g white sugar
25ml amaretto
30ml orange curacao

To make the base, combine macadamias and water in a large blender at high speed until smooth.

Pour into a saucepan and add sugar. Stir over low heat until sugar is dissolved. Increase heat to medium and boil for 5 minutes to make a light syrup. Pour into a bowl, cover and refrigerate. When chilled, stir in remaining base ingredients.

To prepare 4 small cocktails, pour 1/2 cup (250ml) of the base into the blender, add rum, juices and ice and process at high speed until the mixture is light and frothy. Pour into four 1/2-cup (125ml) glasses and top with extra ice.

Store remaining base mixture in fridge for up to a week.