



The
Haunted
Mansion
Parlor



Disney
TREASURE
Disney CRUISE LINE

DISNEY EATS

CONJURING UP THE MAGIC

SIGNATURE BEVERAGE

DIRECTIONS FOR LIME FOAM:

1. Combine fresh lime juice, water, sea salt, and sucrose esters in a blender.
2. Blend on high speed until foamy; set aside until ready to serve.

DIRECTIONS FOR SIGNATURE BEVERAGE:

1. Combine tequila, Cointreau, lime juice, blood orange, and cherry syrups in a cocktail shaker. Fill with ice and shake.
2. Place a large ice cube in a double old fashioned glass. Strain cocktail into glass.
3. Layer desired amount of foam on top of drink. Garnish with cherry-flavored popping candy.

INGREDIENTS

SERVES 1

LIME SALT FOAM

- 2 OUNCES** fresh lime juice
- 4 OUNCES** water
- 1 TEASPOON** sea salt
- 1 TEASPOON** sucrose esters

SIGNATURE BEVERAGE

- 1 1/2 OUNCES** 818 Añejo Tequila
- 1/2 OUNCE** Cointreau Noir Liqueur
- 1/2 OUNCE** blood orange syrup
- 1/2 OUNCE** sour cherry syrup
- 3/4 OUNCE** fresh lime juice
- Reserved lime salt foam
- 1 (1/3 OUNCE) PACKAGE** cherry-flavored popping candy

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Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.