



Disney
TREASURE
Disney CRUISE LINE

DISNEY ♥ EATS

CONJURING UP THE MAGIC

SYMPATHETIC LIBATIONS

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 SYMPATHETIC LIBATIONS:

1. Combine Agave Blanco, Orange Sec, lime juice, blood orange, and cherry syrup in a cocktail shaker. Add ice and shake well.
2. Strain into coupe glass.
3. Layer desired amount of foam on top of drink.
4. Garnish with dried orange slice and desired amount of sour cherry candy spray.

INGREDIENTS

SERVES 1

LIME SALT FOAM

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

SYMPATHETIC LIBATIONS

- 1 1/2 OUNCES** Lyre's Agave Blanco
- 1/2 OUNCE** Lyre's Orange Sec
- 3/4 OUNCE** fresh lime juice
- 1/2 OUNCE** blood orange syrup
- 1/2 OUNCE** sour cherry syrup
- Reserved Lime Salt Foam
- 1 DRIED ORANGE SLICE**, Brûléed
- Sour cherry candy spray

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