



Happy Hour

PINEAPPLE LUMPS PINA COLADA

INGREDIENTS

- Bought chocolate sauce, to decorate
- 100g dark cooking chocolate, broken
- 185ml (3/4 cup) pineapple juice
- 125ml (1/2 cup) coconut cream
- 125ml (1/2 cup) thickened cream, plus extra, whipped, to serve
- Pascall Pineapple Lumps, to serve
- Thinly sliced fresh pineapple, to serve
- 80ml (1/3 cup) white rum
- 60ml (1/4 cup) chocolate liqueur

DIRECTIONS

1. Pour some chocolate sauce into a small saucer. Invert 2 cocktail glasses and dip in the chocolate to coat.
2. Place the dark chocolate, pineapple juice, coconut cream and thickened cream in a small saucepan over low heat. Cook, stirring, for 5 minutes or until melted and combined. Set aside to cool.
3. Meanwhile, cut the Pineapple Lumps in half and thread onto cocktail skewers. Make a cut in the pineapple slices (to place on the rim of cocktail glasses).
4. Stir the rum and liqueur into the chocolate mixture. Place ice cubes in a cocktail shaker. Pour half the chocolate mixture into the shaker, top with the lid and shake vigorously. Pour into 1 prepared glass. Repeat with remaining chocolate mixture. Dollop with extra cream. Drizzle more chocolate sauce around rim to drip down glass. Decorate glasses with pineapple slices and Pineapple Lump skewers to serve.

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SERVES: 2

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