



## PAVLITO COCKTAIL

⏱ 5 min. ⌚ 5 min. 🍹 2 portions

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### INGREDIENTS

200 g ice cubes, plus extra to serve  
60 g spiced rum  
60 g freshly squeezed lime juice  
20 g Rapadura sugar, plus extra to serve  
5-6 fresh mint leaves  
1 egg white or aqua faba (see Tips)  
25 g fresh passionfruit pulp  
ice cubes, to serve  
lime slices, to serve  
fresh mint sprigs, to serve

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### USEFUL ITEMS

serving glasses

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### THERMOMIX PARTS

butterfly whisk

### Preparation

1. Place 200 g of the ice, rum, lime juice, sugar, mint leaves and egg white into mixing bowl and mix **30 sec/speed 6**.
2. **Insert butterfly whisk**, then add passionfruit and mix **20 sec/speed 3**.
3. To serve, place ice cubes into two serving classes. Pour cocktail mixture over the ice and garnish with a slice of lime, a sprig of fresh mint and sprinkle with sugar.

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### TIPS

If you would prefer extra crushed ice to serve, before step 1 simply place extra ice into mixing bowl and crush **5 sec/speed 7-10, increasing speed gradually from speed 7 to speed 10**. Place in serving glasses and proceed as per recipe.

Aqua faba is the liquid from drained chickpeas. Simply drain a can of chickpeas and retain the water. You will need 30 g for this recipe.

Also check out the Pavlito meringues recipe for a great dessert.