



PURPLE SUMMER MALLORCA MARGARITA

Outstanding food and wine are at the heart of each stay with Purple Summer, the luxury holiday villa specialist from the company behind the highly regarded and longstanding winter specialist, Purple Ski. All villas, including the stunning Villa Can Totxa in Pollenca, Mallorca, come with a private chef to whip up exquisite gourmet meals and mix guests' tipples of choice.

No private chef at home? No problemo. Cocktail lovers can now get fruity with their own version of Purple Summer's beloved Mallorca Margarita. Perched on the hillside cloaked in evergreen oak trees, the new Villa Can Totxa occupies a privileged spot between the characterful cobbled old town of Pollenca and the elegant marina of Port de Pollença. Built with local stone and bedecked with wooden shutters, the four-bedroom ensuite traditional farmhouse oozes charm and is the ideal choice for those seeking the tranquillity of a secluded location alongside the bustling markets and beautiful beaches a mere 10-minute drive away.

INGREDIENTS

Tequila 50ml blue Curação 25ml lime juice 25ml A dash of passion fruit purée ½ fresh passion fruit

METHOD

Salt the rim of the glass.
 Place all the ingredients in a shaker with ice. Shake!
 Double strain into the glass.
 Empty the passion fruit pulp and seeds into the cocktail and place the emptied passion fruit shell on top of the cocktail as garnish.
 A fun option is to add flambéed Cointreau into the passion fruit shell.