



Blendtec® Café Cocktail competition

Blendtec Cocktail Competition 2008

Café Biz '08 hosted the inaugural Blendtec Café Cocktail Competition. The competitors included Mel Sharpe and Graeme McCormack from Coco Cubano, Zach Hoitis of Zach's Kafe Kitchen, Stefano Folcarelli from The Italian Syrup Company (NZ) and Aimen Krayem of Da Vinci Gourmet. With 5 mins prep time, 10 mins show time and 5 mins clean up, the competitors had the task of impressing judges Emma Markland-Webster and Blendtec's Craig Mathie and Damien Kelly. The winner, Zach Hoitis, took us on an Island Dream. Lining the sides of tall SM00 glass with wild berry coulis and blending Barfresh SM00 Tropical Juice and Barfresh's SM00 Caribbean pack, a blend of strawberry, pineapple sorbet and ice, gave the judges a genuine 'satisfaction in a sip'. Thank you to proud sponsors Blendtec, who were impressed by the display of flair and creativity.

Island Dream recipe

Serves 1

- * 250 ml Barfresh SM00 Tropical Juice
- * Barfresh SM00 Caribbean ingredient pack
- * Pineapple sugars
- * Wild berry coulis
- * Splash of passionfruit pulp
- * Pineapple wedge & strawberry garnish

Pour 250 ml of Barfresh SM00 Tropical Juice into blender jug. Add Barfresh SM00 Caribbean ingredient pack and blend until smooth. Rub rim of cocktail glass with pineapple wedge then dip into pineapple sugar. Pour into the sides of the glass a wild berry coulis. Pour blended drink into glass. Top with passionfruit pulp. Garnish - strawberry and pineapple wedge.