

Jealous Heart cocktail



To celebrate Valentine's Day, we came up with a cocktail that interprets themes related to the holiday: love, passion, and occasional bitterness and jealousy when things go wrong. Kiwi fruit cut into a heart shape plays namesake jealous heart. Passion fruit was an obvious choice as the base. A special ingredient is the maca drink; maca—also known as Peruvian Viagra—is one of the few known aphrodisiac foods whose effects have been confirmed by scientific studies. Drink with caution.



Tools:

Short flared glass or rocks glass
measuring cups and spoons
cutting board and knife
heart-shaped cookie cutter
mold to make large ice cubes
small saucepan
cocktail shaker

Ingredients:

Kiwi fruit (fresh)
Passion fruit nectar
Passion fruit pulp, thawed
Passion fruit juice drink
Maca nectar
Vodka
Aperol
Hpnotiq Harmonie liqueur
Peach bitters
Crushed ice



Passion Fruit Syrup

1. Pour 2 cans passion fruit nectar into a small sauce pan and bring to a simmer over medium heat. Stir to make a syrup.
2. Turn off the heat and let cool. Store leftover syrup in the refrigerator.



Kiwi fruit ice cube

1. Peel kiwi fruit and slice about 1/8" thick crosswise.
2. Cut out heart shapes from each slice.
3. Fill ice cube molds and float kiwi heart on each cube.
4. Freeze for several hours until solid.

And Now It's Cocktail Time!

1. Prepare passion fruit syrup and kiwi ice cubes.
2. Thaw passion fruit pulp.
3. Crush ice and reserve
4. Combine:
 - 4 parts vodka
 - 2 parts passion fruit juice drink
 - 1 part maca nectar
 - 1 part passion fruit puree
 - ½ part Aperol aperitivo
 - ½ part Hpnotiq Harmonie liqueur
 - 1 drop peach bitters
5. Add about a teaspoonful of syrup to each glass
6. Add combined ingredients and crushed ice to shaker; shake well until cold and frothy
7. Divide cocktail among prepared glasses. Top with kiwi cube.
8. ENJOY!

