

HELLO HALO

SIMONE MIMS OF BLACKBIRD



INGREDIENTS

750mL Breckenridge Bourbon

750mL The Perfect Purée Jackfruit Puree
(previously frozen and thawed...add a pinch of
citric acid to keep it from turning brown)

375mL Calamansi Syrup (juice is reduced
with honey)

150mL Lemon Juice

100mL of Water

1 Medium Can of Pineapple Macapuno (Strain off
most of the syrup it comes in. Reserve a small
amount just to keep the cubes wet.)

Shredded Ube and Coconut

Sweet Bean Tuile

**METHODOLOGY & GARNISH
ON FOLLOWING PAGE...**

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METHODOLOGY

Take one jar of the pinto beans in syrup and pour it into a bowl. Add about 10 strong dashes of Angostura Bitters. Puree. Spread mixture on a plastic wrapped and oiled (I used coconut oil) sheet of a dehydrator and turn on. Let dry until crisp.

Take equal parts of shredded ube and shredded coconut in place them in a saucepan. Add a little water and cook on low and stir until the coconut has completely absorbed the color of the ube. Take off the heat and let cool. Employ the same method to dehydrate the mixture as you did the bean mixture.

Combine the first four ingredients and blend together well. Then I put the big ice cube in the middle to cool. Add the macapuno.

GARNISH

For service, glasses filled with dried-off crushed ice, then the punch mixture and garnished with a few extra cubes of macapuno, the ube/coconut mixture and a piece of the sweet bean tuile.