



SMOKEY MANGO TANGO

Light but never short on flavour. Keep it moving with the bold heat of Rietfontein Orange Mango, tequila, triple sec and a Tajín rim, all in one flavourful cocktail.

INGREDIENTS

25ml Rietfontein Orange Mango Cordial
50ml Tequila or agave spirit
25ml Triple sec
25ml Juice of half a fresh lime

15ml Hot honey
Chamoy & Tajín, to rim the glass
Ice
Lime wheel & Tajín rim, to garnish

METHOD

Prepare your glass: run a lime wedge around the rim and dip into a mixture of Chamoy and Tajín. Set aside.

In a cocktail shaker, combine the tequila, triple sec, fresh lime juice and hot honey with ice.

Shake vigorously for 15–20 seconds until well chilled.

Fill your prepared glass with fresh ice.

Strain the shaken mixture into the glass.

Top with Rietfontein Orange Mango Cordial and stir gently to combine.

Garnish with a lime wheel plus an extra dusting of Tajín and toast to good times.

