



Persimmon margarita

15'
Hands on

3
Portion(s)

1
Difficulty



Ingredients

- 100 g water
- 100 g granulated sugar
- 1 stick(s) cinnamon
- 3-4 persimmons, mature
- 150 g tequila
- 50 g lime juice
- ice, crushed

To serve

- salt
- slices lime(s)
- 1 lime peel
- persimmon, slices

Διατροφικός πίνακας

Nutrition information per portion

269 Calories (kcal)	0.5 Total Fat (g)	0.0 Saturated Fat (g)	56.0 Total Carbs (g)
13%	1%	0%	22%
48.0 Sugars (g)	0.9 Protein (g)	0.5 Fibre (g)	0.08 Sodium (g)
53%	2%	2%	1%

Method

- Place 3 margarita glasses in the freezer, until needed.
- In a **saucepan**, add the water with the sugar and the cinnamon stick.
- Set it over medium heat, until the sugar melts and becomes a syrup. Remove from the heat and set it aside to cool. Take out the cinnamon stick.
- Peel the persimmons and **cut** them into slices.
- Keep some nice persimmon slices if you want to decorate the glasses and some cubes to serve.
- Add them to the blender and beat until there is a smooth puree. You will need 250 g of puree in total.
- Add the tequila, lime juice, 4 tablespoons of the syrup, and the ice.
- Beat them in the blender until all ingredients are homogenized. Have a taste and if you want it sweeter, add some syrup, otherwise, if you want it sourer, add some lime juice.
- Take the glasses out of the freezer and spread the salt on a **plate**.
- Flip over the glasses on the plate, so that the salt sticks to the glass's rim.
- Divide the drink into the glasses, the persimmon cubes, and serve with lime slices and peels or with persimmon slices.