

Let's talk **funkin**pro purée recipes

There are many ways to use **funkin**pro purée, here are a few we recommend. We are always on hand to provide ideas for classic and innovative new creations, give us a call to discuss how best to use our products in your bar.

Strawberry

Strawberry Daiquiri

25ml **funkin** Strawberry purée
20ml **funkin** Pure Pour Lime
15ml Sugar Cane Syrup
50ml White Rum

Serve in a martini glass, garnish with a strawberry



Strawberry Basil Smash

25ml **funkin** Strawberry purée
10ml **funkin** Sugar Cane Syrup
50ml Bourbon
2 Lemon Wedges
4 Basil Leaves

Serve in a short glass, garnish with a strawberry



Any **funkin**pro Puree

funkin Fruit Daiquiri

25ml Any **funkin** Fruit purée
20ml **funkin** Pure Pour Lime
10ml **funkin** Sugar Cane Syrup
50ml White Rum

Serve in a martini glass



White Peach

Peach Bellini

30ml **funkin** White Peach purée
Top with Prosecco

Serve in a Champagne flute



Mango

Bombay Mango Martini

25ml **funkin** Mango purée
10ml **funkin** Pure Pour Lemon
5ml **funkin** Sugar Cane Syrup
50ml Gin
5 Cardamom Seeds

Serve in a martini glass, garnish with lemon peel



Passion Fruit

Passion Fruit Debonaire

25ml **funkin** Passion Fruit purée
15ml **funkin** Pure Pour Lime
10ml **funkin** Passion Fruit Syrup
50ml Vodka

Serve in a collins glass, garnish with lemon



Raspberry

Russian Spring Punch

25ml **funkin** Raspberry purée
15ml **funkin** Pure Pour Lemon
10ml **funkin** Sugar Cane Syrup
35ml Vodka
Top with Champagne

Serve in a tall glass, garnish with lemon



funkin Fruit Mojito

25ml Any **funkin** Fruit purée
12.5ml **funkin** Sugar Cane Syrup
3-5 Wedges of Lime
50ml White Rum
5-8 Mint Leaves

Serve in a collins glass, garnish with mint sprig



For more details please contact us on 0207 3284440 or visit our website www.funkin.co.uk/pro for a full range of flavours and recipes.

You | Spirit | **funkin** | The Perfect Cocktail