

# Recipe of the month with Workforce

**Workforce**  
DEVELOPMENT



## Midori Splice

### INGREDIENTS

Ice

30ml Midori Melon Liqueur

30ml Malibu Coconut Rum

60ml Pineapple Juice

Cream to float

### METHOD

Half full a Boston shaker with ice. Add Midori, Malibu and pineapple juice. Shake till condensation forms on the shaker. Strain into a large martini glass, and using the back of a spoon, float a layer of cream on top. Garnish with a strawberry. Enjoy!

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