


WPC

WOLFGANG PUCK
CATERING

Three glasses of tropical cocktails are arranged on a white surface. Each glass contains a reddish-orange liquid, ice cubes, a slice of pineapple, a slice of orange, and a small purple and white pansy flower. A green leaf is also visible in each drink. The background is dark and out of focus.

**Indulge in a summer
of *effortless* flavor**

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Summer Negroni

Ingredients

1 Banana
16oz Vermouth
16oz Campari
2oz Coconut Oil
16oz Rum
750g Pineapple, cut into
 $\frac{1}{3}$ inch quarters
Pineapple Leaves

Directions

1. Make Pineapple-Infused Rum; Place pineapple in a bowl or pitcher and pour rum in, cover and place in refrigerator for 12 hours. When ready to use, strain and reserve pineapple for garnish.
2. Make Coconut-Infused Campari; Melt coconut oil and whisk into Campari. Cover and let sit at room-temperature for 12 hours. Coconut oil will harden, strain the Campari for use.
3. Make Banana-Infused Vermouth; Roast whole banana at 350°F for 10 minutes, or until skin turned dark brown. Remove from oven and place in bowl or pitcher with Vermouth. Gently mash to combine, cover and place in refrigerator for 12 hours. Strain Vermouth through a fine chinois for use.
4. Combine 1oz each of Pineapple-Infused Rum, Coconut-Infused Campari, and Banana Vermouth in a rocks glass with ice. Garnish with pineapple and leaves. Enjoy!