

Creamy Raspberry Piña Colada Twist - A Summer Cocktail Must

Raspberry Colada Twist ??



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INGREDIENTS

1 cup frozen raspberries
1 cup pineapple juice, divided
¾ cup coconut cream (not coconut milk)
2 oz white rum (adjust to taste or omit for mocktail)
1½ cups crushed ice
Optional Garnishes:
Shredded coconut
Fresh raspberries
Pineapple wedge

DIRECTIONS

1. Make the Raspberry Layer: In a blender, combine 1 cup frozen raspberries with 2-3 tablespoons of pineapple juice. Blend until smooth. Strain through a mesh sieve if you prefer a seedless purée. Set aside.
2. Blend the Colada Base: In a clean blender, add:
3. ¾ cup coconut cream
4. Remaining pineapple juice
5. 2 oz white rum
6. 1½ cups crushed ice
7. Blend until smooth and creamy.
8. Layer the Drink: Pour the colada base into a chilled glass. Slowly spoon or pour the raspberry purée over the top to create a beautiful layered effect.
9. Garnish: Top with shredded coconut, a few fresh raspberries, and a pineapple wedge for that tropical finish.
10. Serve Immediately: Enjoy while cold and slushy! For a marbled look, swirl the layers gently with a straw before sipping.

TIPS FOR SUCCESS

Use canned coconut cream (like Coco López or Thai Kitchen)-not coconut milk-for the creamiest texture.

Make it a mocktail by leaving out the rum or replacing it with coconut water or extra pineapple juice.

Add a splash of simple syrup or honey to the raspberry purée.

For a pitcher : Multiply ingredients by 4 and layer in a large glass or serve marbled-style.

