

## Raspberry Colada Twist - The Ultimate Tropical Cocktail with a Berry Boost

Raspberry Colada Twist - A Tropical Cocktail with a Berry Beautiful Upgrade



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### INGREDIENTS

Main Ingredients:

- 1 cup frozen raspberries
- 1 cup pineapple juice, divided
- ¾ cup coconut cream (not coconut milk)
- 2 oz white rum (adjust to taste)
- 1½ cups crushed ice

Optional Garnishes:

- Shredded coconut
- Fresh raspberries
- Pineapple wedge

### DIRECTIONS

1. **Make the Raspberry Layer:** In a blender, combine frozen raspberries with 2-3 tablespoons of pineapple juice.
2. **Blend until smooth.** Strain through a fine mesh sieve if you prefer a seedless puree. Set aside.
3. **Blend the Colada Base:** In a clean blender, combine coconut cream, remaining pineapple juice, white rum, and crushed ice.
4. **Blend until creamy and frothy.**
5. **Layer the Drink:** Pour the creamy colada base into a chilled glass.
6. **Slowly spoon or gently pour the raspberry puree over the top for a vibrant layered look.**
7. **Garnish:** Top with shredded coconut, a few fresh raspberries, and a pineapple wedge for a fun tropical finish.
8. **Serve Immediately:** Enjoy as-is or give it a gentle swirl with a straw to create a beautiful marbled effect.

### SWAPS & NOTES

and Swaps Raspberries : Frozen raspberries blend better, but fresh work if you're adding extra ice.

Pineapple juice : Use a high-quality 100% juice for the best flavor.

Coconut cream : Thick and luscious-don't sub with coconut milk, or you'll lose richness.

White rum : Use light or silver rum.

### TIPS FOR SUCCESS

Use crushed ice for a smoother blend.

Chill your glass beforehand to keep the drink frosty longer.

Don't overblend the raspberry layer-it should be thick enough to float.

Make it a mocktail by skipping the rum and adding extra juice or sparkling water.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/raspberry-colada-twist-the-ultimate-tropical-cocktail-with-a-berry-boost/>