



BOQUERIA

BOQUERIARESTAURANT.COM •  @BOQUERIA

RECIPES | SANGRÍA DE PIÑA A LA PLANCHA

PINEAPPLE SANGRÍA

INGREDIENTS

- 1 pineapple
- oil for grilling
- 1 bottle of white wine, such as Viura or Garnacha Blanca
- 11 oz pineapple juice
- 5½ oz good quality bourbon whiskey
- 1 oz Mezcal
- 4 oz Velvet Falernum
- 1½ oz fresh lemon juice

PREPARING THE SANGRÍA

- Peel the pineapple and slice it into ½-inch-thick rings.
- Brush a grill or a flat pan with a small amount of cooking oil and heat to hot.
- Place the rings directly on to the grill or pan and grill on both sides until slightly charred.
- Remove and let cool.
- Cut each pineapple ring in half and half again to make quarters. At this point the core can be easily cut off.
- Combine the liquid ingredients in a large container.
- Add the pineapple wedges, cover and refrigerate.
- Leave to infuse for at least 10 hours, or overnight.

MAKING THE SANGRÍA

- After infusing, remove the fruit and set aside to use as garnish.
- Pour the chilled sangría into glasses.
- Place a wedge of pineapple on the edge of each glass.