



Pineapple and Sweet Vermouth Martini

Ingredients

500g pineapple skinned
75ml sweet white vermouth
Fresh Tarragon

Method

Chill Martini glasses in the freezer until very cold.
Place the pineapple in a juicer or blender and puree; add 1/2 the vermouth. Pour over ice into the glasses.

Top each glass with the remaining Vermouth and garnish with the fresh tarragon.

Serves 6

Hear Chef Michael on 2NURFM Wednesday mornings at 11.20 for the latest tips on food.

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