

LONGAN MARTINI

Move over, lychee, there's a new exotic fruit in town ready to elevate your martini game. The longan, often overshadowed by its more flamboyant cousin, is finally stepping into the spotlight it so rightfully deserves. I discovered these while living in Singapore and I've been addicted ever since. You can find these fruits in most Chinatowns or Asian markets and they are equally good to snack on. These luscious orbs are worth the trouble of coaxing out of their shell and de-pitting. Their sweet, clean taste is a great pairing with gin or vodka.

Here's my take on using them in a frozen martini.

INGREDIENTS (makes 1)

2 oz gin

1 oz Cointreau

$\frac{1}{2}$ oz fresh squeezed lime juice

8 longan, de-skinned and de-pitted

6 ice cubes

1 lime slice for garnish.

PREPARATION

Place all the ingredients in a blender and pulse until slushy. Garnish with a lime slice.