



# KOKO

BY SERAPHINE AFLADEY



## INGREDIENTS

- 60ml Roku gin
- 20ml Neem tree leaves and corn tea
- 45ml koko syrup (millets and cloves)
- 10ml lime juice

## METHOD

- Shaken

## GLASSWARE

- Traditional cup

## GARNISH

- 2 pieces slice of the traditional bread with the jam spread





# KOKO

BY SERAPHINE AFLADEY

## INGREDIENTS SPECS

### MILLET AND CLOVES SYRUP

- One cup of dry millet
- six cloves
- 50ml of water
- Blended together to make a smooth paste.

### KOKO SYRUP

- Mix half a cup of water with the millet paste and add one cup of sugar in a pot
- Boil whilst stirring until the sugar dissolves
- Remove the pot from the heat and let the syrup cool

### NEEM TRE LEAVES AND CORN TEA

- Wash a handful of Neem leaves and add them to a pot with a cup of water and a handful of corn, then add the discarded lime
- Let the contents boil for 10 minutes until they infuse
- Remove the pot from the heat
- Strain the liquid and allow the tea to cool

### TRADITIONAL BREAD

- Boil a cup of local beans
- Once soft blend the beans mixed with one large egg
- Deep fry in oil until golden brown

### SPREAD FOR THE BREAD

the remainder of the boiled beans blended with the corn, lime zest, Neem fruit, sugar and 30ml of syrup.

