

## Black Mamba



**Beverage**

Kind of recipe



**30 Minutes**

Preparation

60 Minutes



**easy**

Severity



### Ingredients for 6 people

1 cantaloupe melon  
orange juice  
rum  
cayenne powder or tabasco  
maple syrup or honey  
pepper  
sparkling wine  
Styrian Pumpkin Seed Oil P.G.I.  
lemon grass (garnish)

### Preparation

Cut the cantaloupe melon into cubes and place in a mixing bowl, but save some cubes for the garnish. Marinate with a good shot each of rum, orange juice and maple syrup for 1 hour and let freeze in the freezer. For the garnish skewer some melon cubes with lemon grass skewers, douse with Styrian Pumpkin Seed Oil P.G.I., sprinkle with pepper and put to the side. In the meantime, puree the frozen melon cubes in a bowl, season with cayenne pepper, add the sparkling wine and pour into glasses. Use a spoon to float a little Styrian Pumpkin Seed Oil P.G.I. on top of each drink and garnish with the lemon grass-melon skewers.

Tip: This drink should be enjoyed with a straw. The last sip, which contains the Styrian Pumpkin Seed Oil P.G.I. is what makes this melon cocktail into a black mamba.

**Recipe from Peter Tichatschek / Foto: Pixelmaker.at**