

# PIÑA COLADICE

MOCKTAILS

Difficulty: 

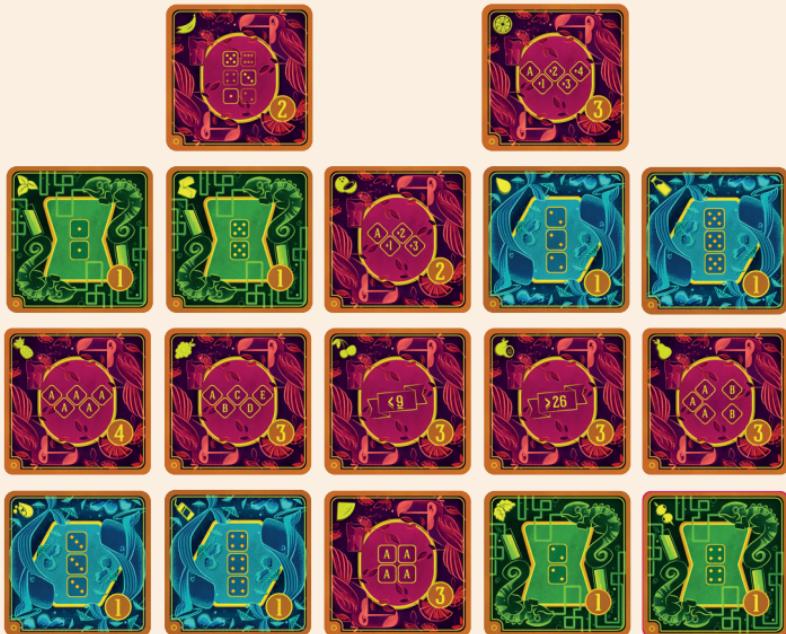


## HOT COCOA-HO-HO!



### Setup:

Instead of following step 6 of game setup (on page 3 of the rulebook), take the 17 coasters shown in the image below and place them as follows:



Don't forget to place the coasters on their  or  side depending on the number of players (see page 3 of the rulebook). If playing with 3 players, alternate randomly between the  sides when placing the coasters. Put any unused coasters back into the box.

# Hot Cocoa-Ho-Ho!

The sweetest treat!



**1** tablespoon of unsweetened cocoa powder



**50 cl** of milk (or a non-dairy alternative)



**10 cl** of cream (or a non-dairy alternative)



**100 gr** of dark cooking chocolate (minimum 70% cocoa)



**1** teaspoon of ground cinnamon

A few marshmallows



Heat **all of the ingredients** except for the marshmallows in a saucepan over a **low heat, mixing slowly** until the chocolate has completely melted. Serve **hot** and decorate with the **marshmallows**.



**Bartender's anecdote:** A mocktail is a non-alcoholic drink, designed to offer the same sophisticated flavors and presentation as a traditional cocktail.

Excessive alcohol consumption poses serious health risks. Please consume responsibly. The sale of alcohol to individuals under 18 years of age is strictly prohibited.

# Piña Coladice

MOCKTILES

Difficulty: 

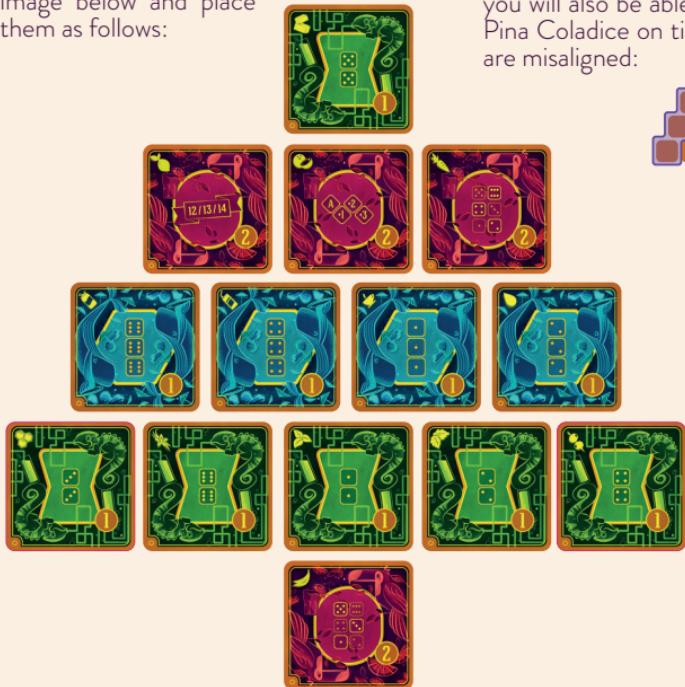


## CHRISTMAS CAROL



### Setup:

Instead of following step 6 of game setup (on page 3 of the rulebook), take the 14 coasters shown in the image below and place them as follows:



As well as being able to get a Piña Coladice as per the normal rules (see page 8), you will also be able to get a Piña Coladice on tiles which are misaligned:



Don't forget to place the coasters on their  or  side depending on the number of players (see page 3 of the rulebook). If playing with 3 players, alternate randomly between the  sides when placing the coasters. Put any unused coasters back into the box.

# CHRISTMAS CAROL

Happy Holidays!



2 cinnamon sticks



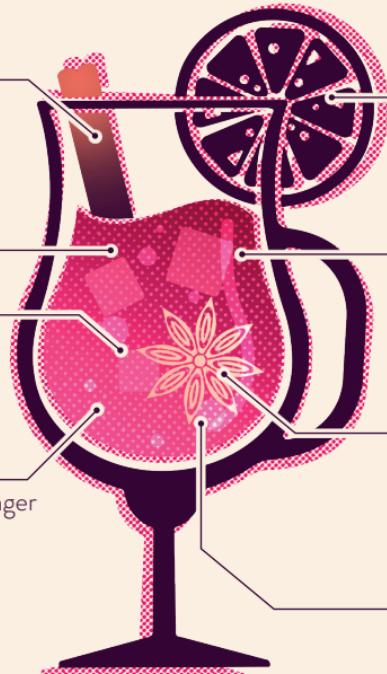
25 cl of apple juice



3 cloves



1 piece of fresh ginger



1 orange, cut into slices



50 cl of grape juice



2 star anise



2 tablespoons of honey



Place all of the ingredients into a saucepan and bring to a **boil**, then simmer on low heat for around **10 minutes**. **Strain the mixture** to **remove the spices and fruit pieces**. Serve hot, and decorate with an orange slice and a cinnamon stick.



**Bartender's anecdote:** A mocktail is a non-alcoholic drink, designed to offer the same sophisticated flavors and presentation as a traditional cocktail.

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