



ALISON CLARE STEINGOLD

THE **L.A.**  
COOKBOOK

RECIPES FROM THE BEST  
RESTAURANTS, BAKERIES, AND BARS  
IN LOS ANGELES

RIZZOLI  
NEW YORK



## **Viviane** / Viviane's Pineapple Punch

**A sip of this midcentury-inspired rum punch for escapists will transport you: maybe to the ring-a-ding swing of parties up in the Hollywood Hills; to Trader Vic's and Don the Beachcomber; or to 2018, and a chic poolside cabana at the Avalon Hotel in Beverly Hills.**

**Indeed, you can't make a true Mai Tai or tiki drink like this one without orgeat. What's this staple of throwback cocktailing? In the nineteenth century, the French made a floral barley water, and over time, they swapped out the grain in favor of sweet almonds and orange blossom. Hit up a quality liquor store for a bottle, or you can make your own like Viviane bartender Ryan Wainwright.**

### **MAKES 1**

**1½ ounces Hamilton Guyana Rum**  
**½ ounce aromatic bitters**  
**¾ ounce lime juice**  
**¾ ounce pineapple juice**  
**¾ ounce orgeat**  
**Pineapple wedge, for garnish**  
**Cherry, for garnish**

Fill a shaker half full (or half empty, depending on your world view) with ice. Add the ingredients (except the garnishes) and shake hard and fast, until very cold. Double strain into a tall double old-fashioned glass over 1 large ice cube. Garnish with the pineapple wedge and cherry.