



In the mood for something sweet, but with a little spicy kick? Then the Mango Cloud at [Mercat Bistro](#) is for you.

At this tres chic eatery in the HARWOOD District, general manager David Carlos and his staff take the art of mixing cocktails out from behind the bar and bring it right to your table.

This dreamy pink drink is proof — watch how Carlos concocts it in the video, and if you don't have any mango cotton candy handy then pay a visit to Mercat Bistro to try it in person.



Mango Cloud

Serves 1

Ingredients

2 oz. gin
2 oz. mango-infused prosecco
1 oz. lime juice
1 oz. simple syrup
Mango cotton candy
A pinch of chili powder
Fresh strawberries, sliced

Directions

Slice two strawberries, then muddle them in a cocktail shaker.

Add the lime juice, simple syrup, gin, and ice, then shake for 10 seconds.

Strain the liquid into a carafe and add the prosecco.

Transfer the ice and muddled strawberries into a glass, then top with the cotton candy and sprinkle with chili powder.

Pour the liquid from the carafe into the glass, melting the cotton candy.

Courtesy of Dallas CultureMap