Recette cocktail

HURRICANE

DIFFICULTÉ

SAISON — *Summer*

MOMENT DE DÉGUSTATION

Introduction

Cocktail created in the early 1940s at Pat O'Brien's bar, in New-Orleans. The name Hurricane comes from the shape of a hurricane lamp, which the glass resembles.

Ingrédients

DARK RUM	60 ML
PASSION FRUIT SYRUP	15 ML
ORANGE JUICE	15 ML
GRENADINE SYRUP	5 ML
LIME JUICE	15 ML

Préparation du cocktail

1/5 Pour the ingredients into a shaker

2/5 Fill the shaker to 2/3 with ice cubes

3/5 Shake vigorously for 7-10 seconds

4/5 Strain into a hurricane glass filled with crushed ice

5/5 Garnish & serve

Conseils de présentation

MÉTHODE	*in a shaker*
GLACE	*crushed ice*
VERRERIE	*hurricane*
DÉCORATION	*cherry / orange slice*

A découvrir également

Medium

CARIBBEAN COLADA

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Caribbean Pineapple
Coconut Syrup

Medium

GATEWAY OF KARNATAKA

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Mangalore
Passion Fruit Syrup

Alcohol-free

PASSION FRUIT ICED GREEN TEA

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Green Tea concentrated Base
Passion Fruit Syrup