Recette cocktail

ROYAL BERMUDA YATCH CLUB DAIQUIRI

DIFFICULTÉ

SAISON — *Summer*

MOMENT DE DÉGUSTATION

Introduction

Cocktail created in the eponymous club, quoted in Trader Vic's Bartender's Guide.

Ingrédients

WHITE RUM	50 ML
CURAçAO TRIPLE SEC	10 ML
FALERNUM SYRUP	15 ML
LIME JUICE	25 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 glass without ice but previously chilled

5/5 Serve

Conseils de présentation

MÉTHODE — *in a shaker*

VERRERIE — *cocktail*

A découvrir également

Medium

CHERRY BLOSSOM

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Crème de Cerise Griotte (Cherry)
Curaçao Triple Sec

Full-bodied

EL REVOLVER

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Café du Honduras
Mezcal

Medium

GEORGIA ICED TEA

DIFFICULTÉ

INGRÉDIENTS PRINCIPAUX

Peach Fruit for Mix
Black Tea concentrated Base