

## Dark Rum Crusta



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Simon Toohey

- Sub Category Name  
Drink  
Cocktails
- Recipe Source Name  
Infusions Recipes
- Festivities Name  
Autumn  
Spring  
Summer  
Winter

### Used Teas



Awake Natural  
Herbal Tea

### Ingredients

#### Dark Rum Crusta

- 45ml Dark Rum
- 20ml Awake tea syrup
- 30ml Lemon Juice



- 20g Caster Sugar

## Methods and Directions

### Dark Rum Crusta

- For the Awake tea syrup, add 50gm of sugar to 50ml of boiling water to 2 tea bags of Dilmah Awake tea and let soak for 5 minutes, stirring every so often. Remove the tea bag and bottle the syrup for any cocktails you would like to use.
- Add the Awake syrup to the rum, then with the lemon, peel around the middle of the lemon and set aside. Cut the lemon in half and squeeze out the lemon juice.
- Finally, before shaking, rim the glass with the squeezed half lemon and then roll the rim of the glass around the 20gms of sugar that has been sprinkled onto a plate.
- Shake the cocktail for 10 seconds with ice and then strain into the glass. Finish with the lemon peel. Serve.