

Dark Rum Crusta



0 made it | 0 reviews



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.

ALL RIGHTS RESERVED © 2024 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 22/12/2024