



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.

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

Ingrédients

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

Conseils de présentation

MÉTHODE	<i>in a shaker</i>
GLACE	<i>crushed ice</i>
VERRERIE	<i>hurricane</i>
DÉCORATION	<i>cherry / orange slice</i>

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