



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.

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

Ingrédients

◆ WHITE RUM	50 ML
◆ CURAÇAO TRIPLE SEC	10 ML
◆ FALERNUM SYRUP	15 ML
◆ LIME JUICE	25 ML


Conseils de présentation

MÉTHODE _____ *in a shaker*

VERRERIE _____ *cocktail*



A découvrir également



Full-bodied

DIFFICULTÉ
☹☹☹

INGRÉDIENTS PRINCIPAUX
Café du Honduras
Mezcal




Medium

CHERRY BLOSSOM

DIFFICULTÉ
☹☹☹

INGRÉDIENTS PRINCIPAUX
Crème de Cerise Griotte (Cherry)
Curaçao Triple Sec



Medium

GEORGIA ICED TEA

DIFFICULTÉ
☹☹☹

INGRÉDIENTS PRINCIPAUX
Peach Fruit for Mix
Black Tea concentrated Base

