

SILVERSEA®

.S.A.L.T.

Bar



Harvest

Dried fruits / Complex / Refreshing

Although Egypt is a hot desert country, the annual flooding of the Nile valley made it one of the most fertile areas of the ancient world. Complex dried fruits can be found in this soothing Rum Sour.

THE INGREDIENTS

8

- 1 bsp. Sugar syrup
- 1 bsp. Camp Chicory & Coffee Essence
- 1 oz. Egg white
- 1/2 oz. Boiron Fig
- 1 oz. Fresh lime juice
- 1/2 oz. Pedro Ximenez sherry
- 1/2 oz. Smith & Cross Jamaican Rum
- 1 oz. Bacardi 8 y/o

HOW TO PREPARE

Prepare a lemon twist garnish. Chill a double old fashioned glass & put to one side. Add all ingredients into a cocktail shaker, top with cubed ice & shake for 10 seconds. Fine strain into another cocktail shaker & shake without ice for 10 seconds. Pour into glass & express lemon zest over top of the cocktail.

GLASS TYPE



Double
old fashioned

Best hour to serve: Evening