

SILVERSEA®

.S.A.L.T.

Bar



Hura

Aromatic / Zesty / Refreshing

The highly rhythmic drumming and the wild and sensuous movements are the hallmarks of the Cook Island's hura. This tropical and aromatic number will have you in a spin.

THE INGREDIENTS

6

1 hdf.	Fresh mint leaves
1/2 oz.	Sugar syrup
1/2 oz.	Fresh lime juice
1/2 oz.	Boiron Passion fruit
1 1/2 oz.	Plantation Pineapple rum
8 dash	Peychauds bitters

HOW TO PREPARE

Prepare a mint sprig garnish.
Slap mint & add to glass, press to release aromatics. Add the remaining ingredients - except bitters. Fill 3/4 full with crushed ice. Churn - be careful not to disturb the mint. Fill to rim with crushed ice. Evenly add bitters on top & cap with crushed ice.

GLASS TYPE



Collins

Best hour to serve: All day