
1883 NUCLEAR DAIQUIR

With Alcohol Cold Short Drink



INGREDIENTS

- 2cl 1883 Falernum syrup
- 3cl White overproof Rum
- 2cl green Chartreuse
- 3cl lime juice
- 2cl still water

A very popular and trendy twist of the classic Cuban cocktail Daiquiri, created in 2005 by Greygor de Gruyther at Lab Bar London. Normally it is a straight up drink but introduces here in a twist "on the rocks".

INSTRUCTIONS

Pour all the ingredients in a small shaker tin. Fill of ice. Shake hard for 10 seconds. Strain in an Old Fashioned glass on the rocks.

Garnish with a mint sprig, almonds, cloves, ginger and a lime wedge.

ASSOCIATED SYRUP



FALERNUM 1883