
HURRICANE

With Alcohol Cold Long drink



INGREDIENTS

- 3cl 1833 Passion Fruit Syrup
- 3cl planter's Rum
- 3cl puerto Rican white rum
- 2cl triple sec
- 1cl galliano
- 4 dashes aromatic bitters
- 2cl lemon juice
- 6cl pineapple juice
- 6cl orange juice
- 3cl spiced Rum
- 1 passion fruit

A famous cocktail created by Pat O'Brien in New Orleans around 1939, and served in 80cl glasses. There are many recipes involving Rum and fruits.

INSTRUCTIONS

Pour all the ingredients in a blender. Fill with ice and blend until smooth. Pour in a large glass and garnish generously with seasonal fruits.

Such a big glass allows to serve two people, because it has a strong content in alcohol

ASSOCIATED SYRUP



PASSION FRUIT 1883