

Makrel Fwite

Recipe for 1



Description

An original cocktail with agricol rum....

Note

Place a slice of lime and a burnt ``bird`` pepper

Ingredients

For the cocktail

- 0.75 Oz Lime juice
- 1 Oz Rougaille sausage syrup
- 1 Sprig(s) Rosemary
- 1 Unit(s) Hot chili pepper(s)
- 1.50 Oz St james rum
- 1 Oz Guava juice
- Ice

For the rougail sausage syrup

- 2 Tbsp tomato paste
- 2 Tbsp Soy sauce
- 1 Tbsp rice vinegar
- 250 Gr Cassonade
- 300 Ml Water
- 2 Pinch(es) chili powder
- 2 Sprig(s) Thyme
- 3 Drop(s) liquid smoke
- 1 Turn(s) Black pepper
- 5 Unit(s) Cherry tomato(es)
- 1 Unit(s) onion
- 2 Unit(s) veggie sausage
- Ice

Preparation

For the cocktail

In a shaker pour all the ingredients.
Add ice and shake vigorously for 8 to 10 seconds.
Strain into an Old Fashioned glass.
Put a large ice cube in the glass.
Cheers !

For the syrup

In a saucepan, gently sauté the onion pieces, garlic, and tomatoes in a little water (without oil) for 5 to 7 minutes.

Add the chopped sausages, tomato paste, thyme, sugar, water, soy sauce, vinegar, and chili powder. Simmer over low heat with the water for 15 to 20 minutes, to infuse and reduce slightly.

Remove the solid pieces (sausage, herbs) and strain the liquid through a fine sieve.

Let cool and bottle.

Storage: 15 days in the refrigerator in a sterile bottle.

Cocktails glasses



Champagne coupe

Method of preparation



Shaker