



Flor De Jerez

Servings: 1

Preparation Time: 5 minutes

Start to Finish Time: 15 minutes

The sweetness of the sherry is the basis for this unusual, but intriguing, cocktail.

1/2 ounce Appleton Estate Reserve Rum

1 1/2 ounces Lustau Amontillado 'Los Arcos' Sherry

1/4 ounce Rothman & Winter Apricot Liqueur

3/4 ounce lemon juice

1/2 ounce cane sugar syrup (see TIPS)

1 dash Angostura bitters

In addition to the sweetness from the sherry, the apricot liqueur and cane syrup add even more sweet that counters the tartness of the lemon. Bitters give it a spice dimension and adds complexity to the cocktail. The rum is responsible for the booziness.

MAKING CANE SUGAR SYRUP: *In a saucepan, combine 2 cups of organic cane sugar (often labeled "evaporated cane juice"; note that this is different from turbinado sugar) with 1 cup of water. Cook over medium heat, stirring constantly and without bringing to a boil, until the sugar is dissolved.*

Appleton Estate Reserve Rum: *Jamaica- 8 year old reserve is our most versatile expression of aged rum, revealing aromas of spicy fruit and oak, followed by hints of honey, vanilla and our signature orange peel note.*

Lustau Amontillado "Los Arcos" Sherry: *Spain- This dry Amontillado acquires a genuine, rich and nutty flavour through years of ageing. Amber in colour, with hazelnut aromas on the nose. Light, soft and round on the palate, with a long aftertaste.*

Rothman & Winter Apricot Liqueur: *Austria- Rothman & Winter liqueur combines juice from the seasonal harvest of Austria's famed Klosterneuberger apricots with a brandy produced from this same fruit. The apricot base spirit brings a ton of aromatics.*



Shake all the ingredients with ice, then strain into a coupe, no garnish.