BLACK SCORPION





- 3cl Jamaican dark rum
- 2cl cognac
- 2cl pineapple juice
- 1cl lime juice
- 2cl almond syrup 1883
- 4 dashes Angostura bitters

Here's a reinterpretation of a famous tiki cocktail by Trader Vic. Its exotic and spicy notes are more pronounced than in the original. A fruity cocktail that's ideal at any time of day.

INSTRUCTIONS

Pour all the ingredients into a blender and fill with crushed ice. Blend to obtain a smooth, shiny, frozen texture. Pour into a tumbler. Decorate with a mint sprig and an edible scorpion. If you don't have a scorpion to hand, a pineapple quarter will do fine.

ASSOCIATED SYRUP



ALMOND 1883