

# Royal Bermuda Yacht Club

A fancy, fresh and fruity variation on the Daiquiri

*Another Trader Vic special that showcases his talent for restrained Tiki drinks- all the flavour, half of the ingredients!*

## Specs:

50ml (1 & 2/3oz) rum

(I actually prefer a full bodied white rum, to keep it brighter and fruitier, but the original recipe is with an aged rum which gives a richer cocktail)

20ml (2/3oz) fresh lime juice

15ml (1/2oz) falernum

5ml (1/6oz) dry Curacao

Lime wheel to garnish

## Equipment:

A jigger

Shaker tins

A hawthorn strainer

A fine strainer

A coupe glass

## Method:

Add all of your ingredients to your shaker tins and fill full with ice.

Seal the tins together and shake as hard as you can.

Pop the tins open and double strain, using the hawthorn strainer to hold the ice back in the tin and pouring through the fine strainer in to your coupe glass.

Garnish with a lime wheel, and enjoy!

## Suggested ingredients:

We've used Plantation 3 Star for a bright and fruity white rum, but El Dorado 5yo was apparently Trader Vic's rum of choice.

For triple sec or Curacao- we've used local favourites *Marionette* but *Pierre Ferrand* make a good one as well.

It is possible to make falernum, but it is a little fiddly.

Falernum can come as either a low ABV liqueur or a non alcoholic syrup.

We used a syrup made locally by *The Commissary* because it tastes as good as homemade but is more consistent and shelf stable.

*Taylor's Velvet Falernum* or *Monin* are probably the best of the more commercial bunch.

Otherwise this is a good DIY recipe: <https://punchdrink.com/recipes/falernum/>

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