



RON CARÚPANO



HANDBOOK OF COCKTAILS

HOLIDAYS





COCONUT WINTER



INGREDIENTS:

- 2 oz. Ron Carúpano 6
- 8 mint leaves
- ½ oz. strawberry syrup (preparation on page 6)
- 1 oz. simple syrup
- ½ oz. natural lime juice
- 2 oz. of coconut milk
- Whipped cream
- Ice

PREPARATION:

Place all ingredients except strawberry syrup in an American cocktail shaker. Before adding the strawberry syrup to a tall glass, fill it with ice. Add ice to the shaker, close and shake vigorously. Uncover and serve in the glass with a strainer. Garnish with whipped cream, cherries and mint leaves. First enjoy the whipped cream and then the cocktail. Cheers!



Vaso Highball





MISTLETOE RUM



INGREDIENTS:

- 1 ½ oz. Ron Carúpano 12
- ½ oz. vanilla rum
(preparation or other options on page 6)
- ½ oz. strawberry syrup
(preparation on page 6)
- ½ oz. lime juice
- 2 oz. cranberry juice
- Ice

PREPARATION:

Add ice to a tall glass and then all the ingredients in the order of the recipe. Stir with a bar spoon. For decoration place a slice of lime and cherries.



Vaso Highball





SMOKY SNOWFLAKE



INGREDIENTS:

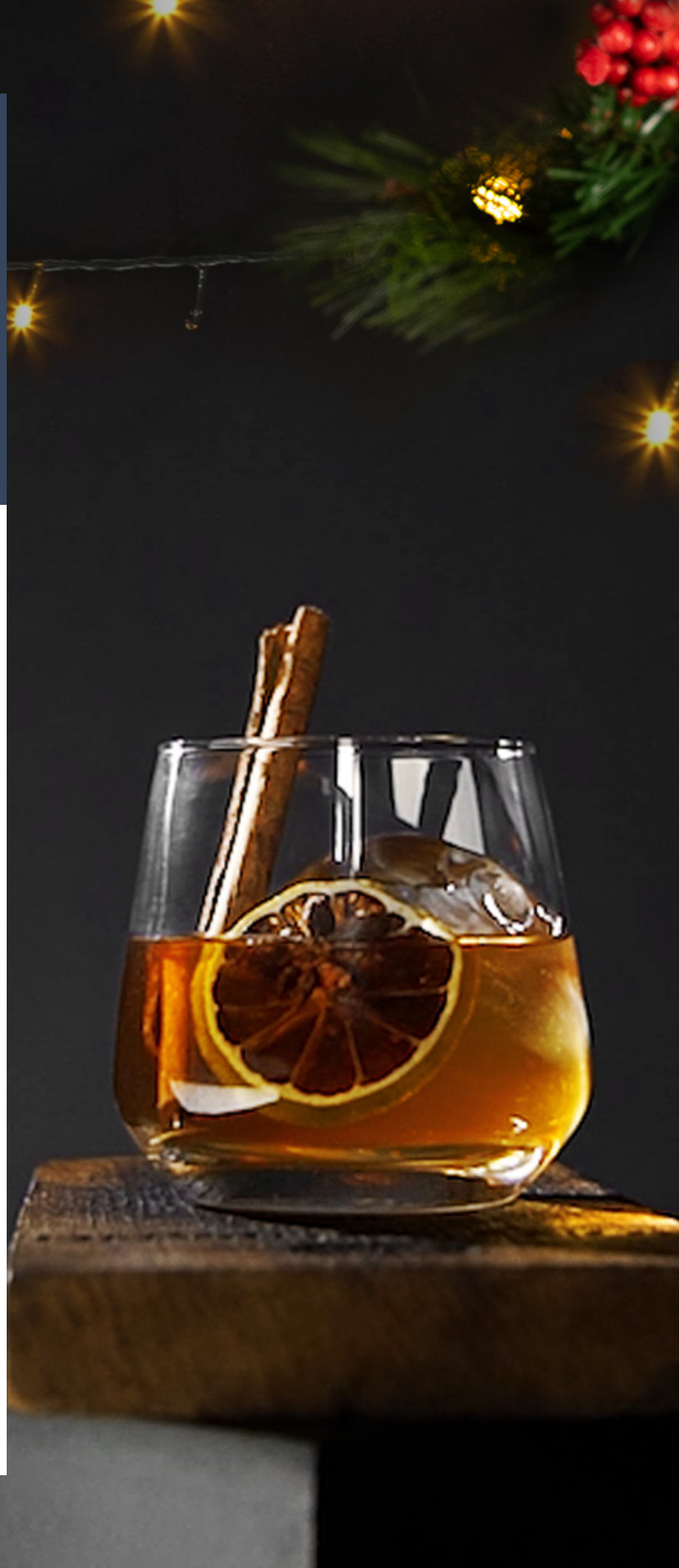
- 2 oz. Ron Carúpano 18
- 2 dash orange Angostura
- 1/2 oz. Chai Tea syrup
(preparation on page 6)
- 5 drops of lime juice
- Top sparkling water
- Cinnamon and star anise for smoke
- Ice sphere

PREPARATION:

On a board or plate, burn the cinnamon and the anise star. Place a short glass upside down on the spices and let it smoke. Lift and place an ice sphere. Add the ingredients directly into the glass in the same order as the recipe. Stir and decorate with dehydrated orange, cinnamon and an anise star.



Vaso Old
Fashioned





JINGLE BELL ROCK RUM



INGREDIENTS:

- 2 oz. Ron Carúpano 21
- Cinnamon stick
- Slice of dehydrated orange
- Ice sphere

PREPARATION:

On a board or plate, burn the cinnamon stick. Place a decanter upside down on the cinnamon and let it smoke. Then add the Ron Carúpano 21 and stir. Add directly into a short glass with an ice sphere. Decorate with dehydrated orange.



Vaso Old
Fashioned





SYRUPS PREPARATION



STRAWBERRY SYRUP

INGREDIENTS:

- 250 gr of ripe strawberries
- 200 grams of sugar
- 5 oz. of water
- ½ teaspoon lime juice

PREPARATION:

Add the strawberries in a pot with the water. Place over medium heat until the water boils and the strawberries have released their syrup, then strain and leave only the liquid. Add the sugar and leave over low heat until it dissolves and takes on a thick consistency. When it reaches the desired point of thickness, turn it off and let it rest.



VANILLA RUM

The CRUZAN brand (flavored rums) has a vanilla option in its portfolio. In case of not finding it in your local market, it could be replaced by any other vanilla liqueur that exists in the market.

As a last option, an artisanal recipe for this liqueur could be used:

receta artesanal para este licor:

INGREDIENTS:

- 17 oz. simple syrup
- 1 ½ oz. white vanilla
- 3 oz. white rum

PREPARATION:

In a bowl mix the simple syrup and white vanilla. Then add to this mixture the measure of white rum and stir.



CHAI TEA SYRUP

INGREDIENTS:

- 2 pieces of cinnamon stick
- 5 pieces of cloves if they are small 6
- 3 pieces of Cardamom if they are small 4
- 5 grains of black pepper
- 2 tablespoons of black tea or two bags
- 3 ½ oz. of water
- 1 tablespoon lime juice
- 400 grams of sugar

PREPARATON:

Remove the cardamom shells, only the seeds are required. Add the spices in a mortar and crush a little, this process is important to extract the flavor of the spices. Then mix with the black tea and add everything in a tea strainer. Boil the water. Immerse the tea and spice mixture in the boiled water and let steep for 10 minutes. Discard tea and spices. Add the sugar and leave over low heat for up to 5 minutes until thick.



RON CARÚPANO



@roncarupano