

Experience

Tiger Milk



Ingredients for one person:

- 3 cl hot coffee
- 3 cl condensed milk
- 3 cl Vanilla Citrus ISAUTIER Rum
- 3 cl 40° Traditional Rum ISAUTIER

Preparation:

- Mix all the ingredients and leave to cool in the fridge
- Can be drunk double frozen.

Enjoy !



Experience

BANANA DAIQUIRI



Ingredients for one person:

- 50ml *Banana Flambéed ISAUTIER Rum*
- 25ml *Fresh lime juice*
- 15ml *Sugar syrup*

Preparation:

- *Pour the Banana Flambéed rum into a cocktail glass and add the fresh lime juice and sugar syrup*
- *Add some crushed ice . Mix again.*
- *Add a few drops of vanilla extract, and mix gently with a cinnamon stick, keep it to decorate along with Banana chips.*



Enjoy !

Cocktail Idea

ISAUTIER IRISH COFFEE



Ingredients for one person:

- 1 espresso coffee
- 3 cl Coffee Vanilla ISAUTIER Rum
- 1 tablespoon whipped cream
- Cocoa powder

Preparation:

- Pour the hot coffee into a big cup and add the Coffee Vanilla rum.
- Stir slowly and add the whipped cream up to the top of the cup.
- Sprinkle on some cocoa powder and serve immediately.



It's ready!

Cocktail Idea

GINGER MOJITO



Ingredients for one person:

- 60ml Ginger Lemon ISAUTIER Rum
- 4 Lime wedges
- 6 mint leaves
- 3 tps of brown sugar
- Dash of soda water

Preparation:

- Place the mint, sugar and lime into a sturdy tall glass and mash (muddle) with the end of a clean rolling pin.
- Add the Ginger Lemon rum and a scoop of crushed ice. Mix thoroughly with a tall spoon and top up with soda water.
- Garnish with Mint spring and grated ginger.

It's ready!



Experience

JAFFA ESPRESSO MARTINI



Ingredients for one person:

- 45ml *Café Vanilla ISAUTIER Rum*
- 15ml *Cointreau*
- 60ml *Coffee Espresso*
- 20ml *Vanilla Sugar Syrup*

Preparation:

- *Add all ingredients into a shaker with ice. Shake hard and strain into a martini glass.*
- *Garnish with fresh coffee beans and serve*
- *Garnish with a sprig of mint and a thin slice of fresh ginger.*

Tips : Double the coffee shot for a stronger kick.



Enjoy !

Cocktail Idea

ISAUTIER FIZZ LYCHEE



Ingredients for one person:

- 40 ml Vanilla Citrus ISAUTIER Rum
- 20 ml Fresh Lime Juice
- 10 ml Lychee juice
- 1 Fresh Muddled lychee
- 40 ml Sparkling water

Preparation:

- Muddle the lychee in the bottom of a glass.
- Fill the glass with ice, add Vanilla Citrus Rum and the juice of half a lime, top off with sparkling water.
- Stir briefly. Garnish with one fresh lychee.

It's ready!

