



BARBARESQUE P.53

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Loosely inspired by Paul Colin's recipe, which originally included only rum, Cointreau, and lemon.

<i>Pineapple rum</i>	50 ML 1 ¾ OZ
<i>Lime juice</i>	25 ML ¾ OZ
<i>Cointreau</i>	10 ML ½ OZ
<i>Falernum</i>	10 ML ½ OZ
<i>Egg white</i>	20 ML ⅔ OZ
<i>Nutmeg</i>	
<i>Cinnamon</i>	

Combine the ingredients in a shaker without ice and shake vigorously for fifteen seconds. Add ice and shake again for fifteen seconds. Double strain and serve in a large chilled coupe. Sprinkle with grated nutmeg and cinnamon.