

COFFEE GROG RECIPE

Yields: 1 drink

INGREDIENTS FOR COFFEE GROG

1 oz. long aged Jamaican rum	½ oz. 1:1 cinnamon syrup, <i>recipe below</i>
½ oz. 151 proof demerara rum	1 dash absinthe
½ oz. orange curacao	2 dash angostura bitters
3 oz. cold brew coffee	3 coffee beans for garnish
1 oz. coconut cream	



INGREDIENTS FOR CINNAMON SYRUP

1 cup sugar
1 cup water
25 grams Chinese cinnamon bark

METHOD FOR CINNAMON SYRUP

1. Add water and cinnamon to a saucepan and bring the mixture to a boil. Once boiling, introduce sugar and stir thoroughly to ensure proper incorporation. Reduce the heat to a gentle simmer.
2. Simmer for 15 minutes.
3. Remove from heat and let it cool to room temperature.
4. Rest the mixture in the refrigerator for 24 hours, then strain out and discard the cinnamon.
5. Label and store syrup in the fridge for up to 2 weeks.

METHOD FOR COFFEE GROG

1. Combine rums, curacao, cold brew, cinnamon syrup, absinthe, bitters and coconut cream in a mixing tin. Shake hard with a 2x2 ice cube.
2. Strain into a chilled coupe glass.
3. Garnish with 3 coffee beans.

