

Especial Treacle Cocktail Recipe



A modern twist on the Rum Old Fashioned
Angostura bitters and an orange peel garnish – the quintessential attributes of the Old Fashioned – echo the woody and zesty notes of Havana Club Especial, while pressed apple juice ensures a refreshing finish.

Ingredients:

50 ml Havana Club Especial
50 ml fresh apple juice
2 dashes Angostura bitters
2 teaspoons white sugar
1 twist of orange peel
3 ice cubes

Steps:

1. In a rocks glass, add the sugar and bitters and mix together until the sugar is dissolved.
2. Top up the glass with ice cubes.
3. Add Havana Club Especial and stir.
4. Add the pressed apple juice and stir again.
5. Garnish with a twist of orange peel and...salud!