

COMMIE CHAMELEON

INGREDIENTS

50ml Mhoba Dark Agricole Rhum

20ml Pineapple Oleo Saccharum

100ml Torched Red Pepper Soda

20ml Lime Juice



BLANK

METHOD

Combine the rum, lime and oleo saccharum into a cocktail shaker filled with hard ice. In a chilled Collins glass with an ice spear, pour in the pepper soda. Shake the cocktail tin and fine strain into the pepper soda.

Place half a discharged lime wedge on a metal surface and cover in vanilla sugar.

Using a brulee torch, burn the sugar until caramelized. Place the lime wheel on top. Serve with a straw.

082 566 6877

<http://blankbar.co.za>

[facebook.com/BlankBarParkhurst](https://www.facebook.com/BlankBarParkhurst)

[instagram.com/blankbarparkhurst](https://www.instagram.com/blankbarparkhurst)