

TARANAKI

like no other

RHUBARB RUM BLUSH

LWF DISTILLING



ingredients

1 large stalk rhubarb

4 tablespoons sugar

½ teaspoon vanilla bean paste

4 strips orange zest, to serve
ice cubes, to serve

LWF Distilling Rhubarb Rum
soda water

serves 4

directions

Step 1. Cut the rhubarb into 3cm pieces then slice these pieces lengthways into thin strips.

Step 2. Place into a bowl along with the sugar, and using the end of a wooden spoon, bash them together to release the flavour and colour from the rhubarb. You can use a mortar and pestle if you have one.

Step 3. Place into a container with a lid, along with the vanilla bean paste and 6 tablespoons of water.

Step 4. Place into the fridge and leave overnight, or even better, for 2 nights to let the flavours develop.

Step 5. When ready to serve, strain the rhubarb syrup and discard the rhubarb pieces.

Step 6. Take 4 glasses and to each add ice and a strip of orange zest.

Step 7. Pour 2 tablespoons / 30ml rum into each glass, as well as the same measure of the rhubarb syrup.

Step 8. Top with soda water and serve.

enjoy 