



COCKTAILS



INMORTAL Rum was made to be enjoyed on its own, with ice or in a sophisticated cocktail.
Learn about the unique and exciting drink recipes easy to make with INMORTAL Rum.

CELESTIAL FRESH

The exaltation of the heavenly triumph over the senses, experiencing freshness and obeying the constant appetite of each one of its harmoniously mixed notes.

INGREDIENTS

RON INMORTAL.....1½ OUNCES
TAWNY PORT.....½ OUNCE
MONIN BLACKCURRANT.....½ OUNCE
LIME JUICE.....½ OUNCE
SPEARMINT.....8 LEAFS
TEA BITTERS.....2 DASH

PREPARATION

- Chill the glass
- Pour Ron Inmortal, Tawny Port, Monin Blackcurrant, lime juice and spearmint into a cocktail shaker
- Add 3 ice cubes (preferably 3,2 cm Kold-draft) and shake for 10 seconds
- Pour the cocktail with the same sahken ice
- Pour crushed ice on top
- Garnish with spearmint
- Aromatize with tea bitters



HEAVENLY PUNCH

Since the invention of punch in India, it has come a long way across the world ... only to find perfection mixing with the best Colombian flavors to delight your mind with its paradisiacal notes.

INGREDIENTS

RON INMORTAL.....1½OUNCES
COCONUT SHERRY FINO.....1OUNCE
GUAPO BITTERS N°9.....3DASH
ORANGE PEEL.....1UNIT

PREPARATION

- Chill the Old Fashioned glass
- Pour the cocktail into the glass (4 ounces)
- Add the big ice cube with camomile
- Stir for 15 seconds
- Garnish with the plantain leaf (or pineapple)
- Aromatize with Cardamomo bitters

How to make Heavenly Punch (for 10 lt)

INGREDIENTS:

- 150 ounces Ron Inmortal (4500 ml)
- 3000 grams Banana
- 3000 grams Pineapple
- 76½ ounces lime juice (2300 ml)
- 200 ounces whole milk (6000 ml)
- 10 cloves
- 100 ounces simple syrup (3000 ml)

PREPARATION:

- Place pineapple, banana and Ron Inmortal in blender and blend for 10 secs in low speed
- Pour into a big container
- Pour the lime juice, simple syrup and the cloves into the same container
- Pour the milk at the end, in a very gentle way. The milk will curdle and the solids will coagulate.
- Put it in the fridge for 24 hours
- Strain the liquid a little at a time through a fine chinois lined with cheesecloth
- Replace the cheesecloth if it becomes too thickly layered with milk solids
- Pour into a clean container, cover and refrigerate overnight to give the remaining milk solids time to settle
- Ladle the clarified punch into a clean container, without disturbing the solids at the bottom
- Strain again, if desired

UTENSILS:

- Blender
- Fine chinois
- Ladle
- Cheesecloth (at least 5)
- 2 Big container with cover (12 lt)



DIVINE MARTINI

You are angel and beast, spirit and silt, dawn and blackness ... the duality that allows the most divine perfection of the free spirit that dwells in those desirous of the immortality.

INGREDIENTS

RON INMORTAL.....1½OUNCES
COCONUT SHERRY FINO.....1 OUNCE
GUAPO BITTERS N°9.....3 DASH
ORANGE PEEL.....1 UNIT

PREPARATION

- Chill the glass
- Chill the mixing glass
- Pour inside the mixing glass Ron Inmortal, Coconut Sherry Fino and Guapo Bitters N°9
- Add 8 ice cubes (preferably 3,2 cm Kold-draft) and Stir for 15 seconds
- Double strain into chilled glass
- Garnish with the orange peel (aromatize with it)

How to make the Coconut Sherry Fino (for 25 ounces)

INGREDIENTS:

- 1 bottle Tío Pepe Sherry Fino
- 3,33 ounces of liquid coconut oil (100 ml)

PREPARATION:

- Add liquid coconut oil and the bottle of Tío Pepe Sherry Fino to a container
- Stir and let infuse for 12 hours at room temperature
- Add to the freezer to let the coconut oil layer separate
- After 3 hours or when the coconut oil layer is solid, poke a hole through the coconut oil
- Using a fine mesh strainer, pour the Sherry out of the container through the hole
- Store in the fridge for up to a 3-4 weeks

UTENSILS:

- Fine mesh strainer
- Big container with cover (2 lt)





GLORIOUS AWAKENING

Coffee is much more than a drink. It is an event. It gives you time, it gives you ideas, it gives you poems ... it is a general commotion that in the end only leaves smiles.

INGREDIENTS

RON INMORTAL.....1½ OUNCE
PINEAPPLE EXTRACT.....1½ OUNCE
ESPRESSO.....1 OUNCE
COFFEE LIQUEUR.....1½ OUNCE
ANGOSTURA BITTERS.....1 DASH

PREPARATION

- Chill the glass
- Pour Ron Inmortal, pineapple extract, espresso, coffee liqueur and Angostura into a cocktail shaker
- Add 4 ice cubes (preferably 3,2 cm Kold-draft) and shake for 10 seconds
- Strain into chilled glass
- Garnish with a coffee bean

ETERNAL OLD FASHIONED

Popcorn syrup in Barranquilla is called “joy”. Barranquilla is the only place in the world where you can eat joy to reaffirm the eternal ... to feel that your thirst is quenched when tasting earthly pleasures through Inmortal.

INGREDIENTS

RON INMORTAL.....2 OUNCES
ORINOCO BITTERS5 DASH
POPCORN SYRUP¼ OUNCES
ORANGE PEEL.....1 UNIT

PREPARATION

- Chill the Old Fashioned glass
- Chill a mixing glass
- Pour inside the mixing glass Ron Inmortal, Orinoco Bitters and the Popcorn syrup
- Add 8 ice cubes (preferably 3,2 cm Kold-draft) and Stir for 15 seconds
- Put a big ice cube inside the glass and then brand it with the Inmortal ice stamp
- Double strain into chilled glass
- Garnish with the orange peel (aromatize with it)
- Put the coffee husk jam in a little spoon and place it next to the glass

How to make the Popcorn syrup (for 2½ lt)

INGREDIENTS:	UTENSILS:
500 gr of popcorn	Blender
1 kg caster sugar	Saucepan
1 lt of water	Fine sieve
1 gram of salt	Big container with cover (3 lt)

PREPARATION:

- Place popcorn in blender
- Add sugar, salt and water to a saucepan
- Stir until sugar dissolves and small bubbles appear
- Add to blender (the popcorn will melt) and blend for one minute
- Strain through a fine sieve
- Keep refrigerated until use





www.roninmortal.com

