

RHUM WITH BLACKCURRANT AND PINEAPPLE



It is as simple as can be - you just need to be a little bit patient before tasting this homemade rum with blackcurrants and pineapples. A blend you may never have thought of, but which you will never forget!

Ingredients and preparation of blackcurrant pineapple rum:

In a huge jar, add

1l white rum

1 pineapple, cut in small pieces

200g blackcurrants

1 vanilla pod, cut off lengthwise

cover, and leave it for maceration for 2 or 3 months. Drain and dissolve

4 tablespoons of cane sugar

in the rum - ready for tasting!

Try it in a cocktail: together with mint leaves, lime juice and sparkling water, it gives a very tasty Blackcurrant Mojito!