



Dark 'N' Stormy

10 minutes

Hands on

1

Portion(s)

1

Difficulty



Ingredients

- 60 ml rum, black
- 120 ml ginger beer, spicy
- 5 ml lime juice, lime

To serve

- 1 slice lemon
- nutmeg, (optional), to garnish
- ice, into cubes

Διατροφικός πίνακας

Nutrition information per portion

176 Calories (kcal)	0.0 Total Fat (g)	0.0 Saturated Fat (g)	12.0 Total Carbs (g)
9%	0%	0%	5%
12.0 Sugars (g)	0.0 Protein (g)	0.0 Fibre (g)	0.0 Sodium (g)
13%	0%	0%	0%

Method

A Dark N' Stormy is a cocktail that comes all the way from the Bermuda's, made with dark rum and ginger beer. The dark rum being the "dark" and the [ginger beer](#) being the "stormy"! It is very easy to make, refreshing and very impressive!

- In a tall glass with ice, add the lime juice and ginger beer.
- Gently stir for 2-3 seconds.
- Slowly and carefully add the rum (preferably Bermuda Rum), letting it run down the back side of a spoon so that it can "float" on top.
- Add some more ice and garnish with a slice of lime and some ground nutmeg (optional).
- Serve. You can use a straw to mix in the "floating" rum!

Tip

For an extra tropical touch, you can fill an ice tray with coconut milk and make coconut ice cubes! Add them to the drink and they will add a light coconut flavor when they start to melt!