

## HOT BUTTERED RUM

Serving size: 1

### BUTTER SPICE TEA INGREDIENTS

- 1000ml Water
- 10 Grams Whole Black Peppercorn (Cracked)
- 30 Grams Whole Cinnamon Sticks (Cracked)
- 10 Grams Allspice Berries (Cracked) Whole Cloves
- 2 Grams Grated Nutmeg

### BUTTER SPICE TEA METHOD

1. Warm the dry spices in a medium saucepan until fragrant
2. Add 1000ml water to the saucepan
3. Bring to a boil, then reduce heat to low and simmer for 10 minutes
4. Remove from heat and allow to cool to room temperature
5. Strain through a fine mesh sieve and set aside for later

### BUTTER SYRUP INGREDIENTS

- 600 Grams Nordic Butter
- 800 Grams Butter Spice Tea
- 800 Grams Demerara Sugar
- 13 Grams Kosher Salt
- 10 Grams Ticaloid 210s\*

### BUTTER SYRUP METHOD

1. In a large saucepan slowly melt butter
2. Add sugar, spice tea and salt to the pan. Stir well until sugar is incorporated
3. Slowly feather in ticaloid and stir well, ensuring no clumps remain
4. If storing, cool to room temperature before placing in the refrigerator

*\*Ticaloid 210s is a combination of gum arabic and xanthan gum. It stabilizes the syrup allowing the butter to stay emulsified without separating. While it can be omitted the butter will separate from the rum when heated or stored which makes for a less than ideal hot buttered rum experience. It can be found at [modernistpantry.com](http://modernistpantry.com) or other specialty culinary sources*



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## HAND WHIPPED CREAM INGREDIENTS

- 200ml Heavy Cream
- 20ml 1:1 Cinnamon Syrup

## HAND WHIPPED CREAM METHOD

1. Combine in a small glass bottle
2. Shake hard until thick but still pourable

## HOT BUTTERED RUM INGREDIENTS

- 250ml Overproof Rum (Plantation OFTD)
- 250ml Aged Jamaican Rum (Appleton 12 Year Old)
- 500ml Water
- 750ml Butter Syrup

## HOT BUTTERED RUM METHOD

1. Combine in a large container and stir well
2. Use a double boiler or sous vide bath and heat gently to 170F and hold for serving

## SERVING INSTRUCTIONS

Prewarm small glasses and fill 3/4 full with hot buttered rum. Gently top with prepared hand shaken cream poured down the back of the spoon. Garnish with grated nutmeg.

