



Apango

*Recipe by Mixologist K-Méc (La Teinturerie in Antananarivo, Madagascar)
Yields 1 cocktail*

INGREDIENTS

Burnt Rice Infusion (make in advance)

10 tbsp. cooked white rice

50 cl. water (500 ml.)

Rosewood Bitter (make in advance)

8 cubes rosewood hearts

TO ASSEMBLE AND SERVE

2 oz. dark rum (6 cl. → 2 oz. → 1 jigger + . jigger)
1½ oz. burnt rice infusion (4 cl. → 1 ½ oz. → 1 pony jigger + ½ pony jigger)
⅔ oz. sugar cane (2 cl. → ⅔ oz. → 1 pony jigger)
. oz. sour cream
2 drops rosewood bitters

PREPARATION

For the Burnt Rice Infusion

1. In a dry saucepan, toast the cooked rice over medium heat until it becomes dark and aromatic—nearly burnt, but not turned to ash.
2. Add the water to the pan and bring to a boil.
3. Reduce heat and simmer for 20 minutes.
4. Strain the liquid through a fine mesh sieve or cheesecloth and let cool.
5. Store the infusion in a sealed container in the refrigerator. Use within 3 days for best flavor.

For the Rosewood Bitter

1. Infuse 8 cubes of rosewood heart to release the aromas.
2. Then add a small piece of cinnamon bark, 5 cloves, and 2 star anise in 15cl. Agricultural Rum.
3. Store in a cool, dark place in an airtight jar, out of direct sunlight, for 3 to 4 weeks.
4. After the infusion period, filter the mixture through a sieve. Place in a clean, airtight bottle.

TO ASSEMBLE AND SERVE

1. Add all ingredients to a shaker with ice: dark rum, burnt rice infusion, sugar cane syrup, sour cream, and rosewood bitters.
2. Shake vigorously until well chilled and creamy.
3. Strain into a chilled cocktail glass or serve over a large ice cube in a rocks glass.

SERVING SUGGESTION

1. Serve in a rock glass.
2. Place an ear of rice in the glass.