

*Franck Audouze*

FRENCH  
MODERNE  
COCKTAILS

FROM THE 1920S & 1930S

RIZZOLI  
NEW YORK



*BARBARESQUE* P.53

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## BARBARESQUE

*Loosely inspired by Paul Colin's recipe, which originally included only rum, Cointreau, and lemon.*

<i>Pineapple rum</i>	50 ML   1 ¾ OZ
<i>Lime juice</i>	25 ML   ⅞ OZ
<i>Cointreau</i>	10 ML   ½ OZ
<i>Falernum</i>	10 ML   ½ OZ
<i>Egg white</i>	20 ML   ⅔ OZ
<i>Nutmeg</i>	
<i>Cinnamon</i>	

Combine the ingredients in a shaker without ice and shake vigorously for fifteen seconds. Add ice and shake again for fifteen seconds. Double strain and serve in a large chilled coupe. Sprinkle with grated nutmeg and cinnamon.