

# Falernum



This syrup is simple to make and is a required ingredient in several Tiki drinks. It's also good in several soft drinks. See simple syrup.

- 8 oz. Overproof rum
- 50 cloves
- 1T whole allspice
- 1 whole nutmeg
- 8 limes, zested (Make sure to get as little pith as possible, nitrogen cavitation seems to really go for the bitter flavor in pith)
- $\frac{1}{2}$  C thinly sliced ginger
- 1  $\frac{1}{2}$  C 2:1 simple syrup

1. Grind or bash spices
2. Add all ingredients to whipper and follow instructions for nitrogen cavitation
3. Add the 2:1 simple syrup to the strained liquid.