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LPG Torch for the Kitchen and the Bar

How to make an unforgettable « Como Tu » cocktail by smoking rum with wood chips and an LPG Torch

www.lpg-apps.org

From Sergio del Pozo (info@sergiobartender.com)



The LPG torch is more known for uses in the kitchen, but very few know that it is also a great tool in bars for preparing cocktails and other uses.

Sergio del Pozo in the Waterloo bar of the Royal Windsor hotel in Brussels showed us how to smoke rum and prepare an unforgettable "Como Tu" cocktail.

Key as he said is to select the right wood chips, have the right equipment and of course use the right technique with the LPG torch to smoke the wood chips. A good LPG torch is needed and a special air pump for smoking wood chips.





To prepare this cocktail you will need:

- 4cl of wood smoked Zacapa 23 rum
- 1cl Liquor Green Apple
- 1.5cl Sirop Agave
- 1.5cl Lemon Juice
- 8cl Jamaica Carrot Punch





and plenty of passion for great drinks...



Watch the video $\underline{\text{here}}\$ to learn how to smoke the rum.

For more details on this awesome drink and for other drinks to prepare with an LPG torch, you can see Sergio at Royal Windsor hotel Waterloo bar in Brussels or contact him at : info@sergiobartender.com