

Mike's Mix: Cocoa Bumbo

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Mike Augustyniak
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Every week, Mike Augustyniak picks a new cocktail recipe from a local mixologist. This week he's learning about rum with a chocolaty concoction from La Belle Vie in Minneapolis.

Cocoa Bumbo Recipe

- 2 oz. Plantation 3 Stars Rum
- ¼ oz. Demerara syrup
- 2 Eye Droppers cocoa nib tincture

In a mixing glass, stir all ingredients over ice. Strain mixture into a lowball glass filled with new ice, and garnish with an orange peel.

To make the cocoa nib tincture:

Let 3.5 oz. (100 grams) of cocoa nibs sit in 500 mL of Everclear for one week. Then, strain through a coffee filter.

Taste Test

The **Plantation 3-Stars Rum** used in this cocktail is "the best of all worlds," bartender Adam Gorski says, because it combines the unique flavors of [Barbados](#), Trinidad and Jamaican rums. Notes of vanilla and tropical flavor pair well with the cocoa flavor in a sweet, but not syrupy-sweet, cocktail. Think "hint of cocoa" not "chocolaty."