



# Husk Rum's Guide to Food Pairing



@huskdistillery



@HuskRum



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## NOTES



Fresh, Young  
& Grassy

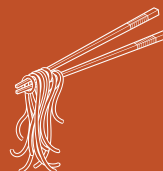


Caramelised  
Sugar



Citrus

## PAIRINGS



Asian



Fish



Cheese



Spicy

# WHITE RUM



Flambé Garlic Prawns in Butternut Pumpkin



Pad Thai

## COCKTAIL MOJITO



- 60ml Husk Pure Cane Rum
- Half chopped lime
- 2 teaspoons of raw sugar
- Mint
- Ice
- Soda

Add half a chopped lime and raw sugar to a glass then use a pestle or muddler (even a wooden mixing spoon works) to press and twist it together. Add mint, Pure Cane, ice and soda then stir together before topping with more mint and lime.



## NOTES



Honeysuckle



Ripe fruit



Oriental spices



Vanilla

## PAIRINGS



Steak



Chocolate

# AGED RUM



Condensed Milk Pudding



Chicken Wings with Rare Blend Mayo

## COCKTAIL

### Old Fashioned

- 60ml Husk Rare Blend
- 15ml Sugar syrup
- A dash of bitters
- Ice
- Orange peel (garnishing)



Add Rare Blend Rum, sugar syrup, bitters and ice to a short glass cup and stir before straining into a separate glass. Garnish with an orange peel.



**NOTES**



Baking Spice



Sweet Citrus



Toasted Coconut

**PAIRINGS**



Chicken wings



Fruit Crumble

**SPICED RUM**



Lamb Shoulder with Bam Bam Jus



Berry Crumble

**COCKTAIL**

Dark & Stormy

- 45ml Husk Bam Bam Spiced
- Ice
- Top with ginger beer
- Lime



Add Rare Blend Rum and ice to a tall glass before topping with premium ginger beer.  
Finish off with by squeezing half a lime.

# Chicken Wings with Rare Blend Mayo

## Ingredients:

- 500g chicken wings raw
- 200ml Husk Rare Blend
- 300g GF panko flour
- 10 eggs
- 300ml milk (any kind of milk)
- 300g GF flour
- 500ml veggie oil
- 20ml lemon juice

## Method

Marinate the chicken wings in a plastic bag with Husk Rare Blend. Leave overnight for the chicken to absorb the flavour.

The next day, prepare 3 trays to crumble the chicken wings. One tray with GF flour, one with GF panko flour and the other with 4 eggs and milk. Place the chicken wings with the GF flour, then the egg mix and finally in the GF panko flour. Once this process is complete, reserve for a couple minutes before frying.

### Cooking the chicken wings

**In an air fryer:** Place the chicken wings and cook for 18 minutes at 200°C.

**In deep fryer:** Heat up the oil until 200°C, slowly place the chicken wings. They will be ready around 6 minutes.

### The Husk Rare Blend Mayo

In a food processor or a blender, crack in 6 eggs. At the lowest speed possible, blend in the Rare Blend and lemon juice. Slowly start pouring the veggie oil. This process will take around 8 minutes to be done. Add salt to adjust the flavour.



# Lamb Shoulder with Bam Bam Jus

## Ingredients:

- 1kg lamb shoulder
- 200ml Husk Spiced Bam Bam
- 100g smoked paprika
- 1 small bunch rosemary
- 2 tsp salt
- 2L water

## Bam Bam Jus

- Leftover juice
- 500ml water
- 100ml Husk Bam Bam
- Rosemary

## Method

Preheat the oven at 140°C. In a tray, place the lamb and spread smoked paprika on it. Cover with water, Husk Bam Bam and add salt. Place some rosemary in the tray.

Use baking paper to cover it and then add foil over the top. Cook it for 3 to 4 hours (depending on the strength of your oven).

When its finished, take the lamb out and reserve the water (juice) in the tray.

Put the lamb in another tray with just a little bit of water (juice) on the bottom.

## Bam Bam Jus

Add the leftover juice from the lamb in a jug. You will need 500ml. Cook until is reduced and thick. This will take around 2 hours. If you want to reduce the time, you can use a little bit of GF flour.

To finish the roast, put the lamb in a tray and use the function GRILL on the oven for 20 minutes at 180°C.

To serve, place the Lamb on a serving tray and pour the Bam Bam Jus on top.

# Condensed Milk Pudding

## Ingredients:

- 1 condensed milk can (395g)
- 395g milk
- 3 eggs
- 300g caster sugar
- 50g lemon aspen
- 200ml water
- 50ml Husk Rare Blend

## Method

### Pudding Mix

In a bowl, blend the eggs, milk and condensed milk then mix for 1 minute.

### For the Syrup

In a pot, reduce add caster sugar, lemon aspen, water and Rare Blend in low heat until it gets thick, which is around 20 minutes. Take it off the heat and let it cool.

### To cook

Place the syrup into a round tray and after that place the pudding mix. Cover with foil and bake it for 45 minutes at 180°C.

Let it cool for 8 hours or overnight before unforming the next day.



# Flambé Garlic Prawns in a Butternut Pumpkin

## Ingredients:

- 1 butter pumpkin
- 8 king prawns
- 2 cloves of garlic (minced)
- 200ml olive oil
- 100ml lemon juice
- 500ml coconut cream
- 500ml thickened cream
- Salt
- Pepper
- 50ml Husk Pure Cane

## Method

### Cooking the pumpkin

Cut the pumpkin in half, seasoning with salt, pepper, olive oil and lemon and bake for 90 minutes at 270°C.

### Cream and Prawns

In a smoking pan, drizzle oil before placing 8 prawns, cook for 20 seconds before flipping it over.

Flambé with 50ml Husk Pure Cane and leave until the fire goes down.

Add garlic, thickened cream and coconut cream. Reduce until thick, then season with salt.

### To serve

Place the prawns into the pumpkin and cover with the reduced cream. Garnish with some parsley or spring onion.