

## BY THE DUTCH ADVOCaat

RICH AND CREAMY WITH A TEXTURE AND  
FLAVOR REMINISCENT OF CUSTARD OR A  
LIGHT EGGNOG



Advocaat is versatile for a wide range of  
cocktails and desserts

**FLIP UP FOR COCKTAIL RECIPE!**

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## DUTCH MAI TAI

### INGREDIENTS

- 1 ½ oz Batavia Arrack
- ½ oz By the Dutch Advocaat
- ½ oz Lime juice
- ¼ oz Orange Curaçao
- 3 dashes Angostura bitters
- Lime wheel
- Mint bouquet

### DIRECTIONS

*Add all ingredients to shaker with ice; shake  
Strain over crushed ice in a glass  
Garnish with mint bouquet and lime wheel*



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