

BE FROZEN, MY FRIEND TOUR *daiquiri* Nº4



A DAIQUIRI IN “EL FLORIDITA” A COCKTAIL WITH ROOTS IN LLORET DE MAR

Constante Ribalagua Vert was born in Lloret de Mar in 1888 but emigrated to Cuba when he was only 12 years old. In Havana, he initiated a spectacular professional career that would lead him to become the owner of “La Florida” Restaurant, a famous spot in Havana affectionately known by locals as “El Floridita” and known around the world as “**The birthplace of the Daiquiri**”.

Constante was known by regular customers and tourists from all over the world as the “King of Cocktail Makers” and “Father of the Cantina Cubana”. He is the creator of many of the classic Cuban cocktails, the main driving force behind the Daiquiri tradition, and the creator of different versions such as the **Daiquiri no. 4**, popularly known as “Frozen”.

People from every continent came to visit the bar owned by this native of Lloret de Mar: Ava Gardner, Gary Cooper, Marlene Dietrich, Federico Garcia Lorca, Jean-Paul Sartre and an endless list of celebrities.

A special mention goes to Nobel Literature Prize winner, **Ernest Hemingway**, a huge fan of Cuba, cocktails and of El Floridita who immortalised Constante Ribalagua in his novel *Island in the Stream*: “He had drunk double frozen daiquiris, the great ones that Constante made, that had no taste of alcohol.”

That is why we can proudly say that the Daiquiri is also our cocktail, **the cocktail of Lloret de Mar**.

Recipe

INGREDIENTS

- 2 ounces of white rum
- 1 teaspoon of sugar
- 1 teaspoon of Maraschino
- Juice from ½ lime
- Blend with crushed ice in an electric blender
- Serve as a frappé

PREPARATION

1. Place the ingredients in a blender (rum, lime juice, sugar and Maraschino).
2. Blend to dissolve sugar.
3. Add crushed ice to the blender just above the liquid line.
4. Blend at maximum speed for 20 seconds until the ice is slushy.
5. Serve in a Martini glass

LLORET DE MAR
DAIQUIRI NO. 4
FLORIDITA