

Dead Auntie

Tote tante (German)

This is a drink which is available at any reputable café or bar in Nordfriesland (and, I guess, the rest of Schleswig-Holstein, since the local rum distillery is in Flensburg, over on the Baltic side immediately south of the Danish border. It is ridiculously simple, and unnervingly easy to drink. Having tried it with varying rums, I'd go for an amber or dark variety, but I'd steer clear of the "spiced" rums, which are just for the rum tourists. If you can't get Flensburger rum, I'd go for something at least as dark (and not too stormy) as Appleton Reserve. If you substitute a wishy-washy coffee drink such as a cappuccino for the chocolate, you will end up with a Pharisee, but personally, I'd rather walk by on the other side.

Ingredients

- 250ml full milk (no other will do)
- 40ml rum
- 1.5 times the quantity of drinking choc powder than it says on the label for the amount of milk

Method

- Heat the milk slowly
- Stir in the choc powder just before it begins to bubble up.
- Add the rum.
- Pour into a mug.
- Drink it.

That's it. Really. Nothing more.

Oh, except "Repeat as necessary".