

Myst drinks unmasked



Myst produce Tequila Salted Caramel and Spiced Apple Rum which are all ever so delicious and certainly got me in the party spirit having one tequila, one rum, two tequila, two rum, FLOOR!

I was gited a few bottles on a PR basis to enjoy at home in which I had my own social distancing masquerade ball with just me in which I sipped on their Salted Caramel Tequila and Spiced Apple Rum.

Myst

Myst was founded back in 2018 and produce two exceptional drinks of Tequila Salted Caramel and Spiced Apple Rum.

Each of their liqueurs are a blend of top quality ingredients bringing a taste of Tequila and Rum like no other that you have tasted.



One Myst drink, two Myst drink, floor



Myst drinks sell two different liqueurs Tequila and Rum which each have a unique flavour with each being ever so delicious and luxurious.



Myst Salted Caramel Mexican Tequila is like no other Tequila I have ever had. It has a lovely toffee, caramel, honey and salty punch to it making you want more and more. Be careful though as this drink is 26% in strength.

It is ideal as a shot, or on the rocks or mixing with your favourite mixers but also great for using in desserts which I experimented with.

The recipes I made using Myst Tequila was a Salted Caramel Tequila Milkshake, Salted Caramel Tequila Sponge Cake, Salted Caramel Tequila Cheesecake and Salted Caramel Tequila Popcorn.



SALTED Caramel Tequila Milkshake (SERVE 1)

Ingredients

- 4 scoops vanilla ice cream
- 3 tbsp Salted Caramel Tequila

Method

1. Place all ingredients in a blender.
2. Blitz until smooth or to your liking.
3. Serve in a glass.

Resulted in a nice refreshing, cold summery drink with a sweet toffee caramel alcoholic flavour. Lip smacking.



SALTED Caramel Tequila Cake

Ingredients

Cake

- 2 cups granulated sugar
- 1/2 cup butter, at room temperature
- 1/2 tspn baking soda
- 1/2 tspn salt
- 3 eggs
- 2 tbls lime zest
- 1 tbls fresh lime juice
- 2 cups plain flour
- 1 cup sour cream

Tequila-Lime Glaze

- 2 tbls Salted Caramel Tequila
- 1/2 cup granulated sugar

Tequila Infused Whipped Cream

- 1 cup heavy cream
- 1/4 cup icing sugar
- 3 tsp fresh lime juice
- 1 heaping tbsp Salted Caramel Tequila

Cake Garnish

- Fresh lime zest
- Fresh lime slices
- Salt (if desired)

Method for the cake:



1. Preheat oven to 350°F/160° fan oven.
2. Cream sugar and butter until light and luffy on medium speed, about 4 minutes.
3. Add baking soda and salt mix additional 30 seconds.
4. Add eggs 1 at a time, beating well and scraping down between each addition.
5. Reduce mixer speed to low and mix in lime zest and lime juice.
6. Add flour and sour cream alternately, mixing well after each addition.
7. Place batter in a generously greased 9 x 13 inch pan and bake for 25-30 minutes or until a toothpick inserted comes out clean.

For Glaze:

1. In a small saucepan combine lime juice, tequila and sugar over medium heat whisking until all sugar dissolves. 2. Remove cake from oven and while still warm poke holes with a toothpick and slowly drizzle glaze over entire cake. Allow to cool.

For Tequila Whipped Cream:

1. Put all ingredients in a stand mixer; beat on high until soft peaks form, about 4 minutes. Evenly spread over entire cooled cake.

Garnish:

1. Garnish with lime zest, lime slices and sprinkle with salt (if desired).

Resulted in lovely luffy cake with a nice toffee caramel Tequila creamy topping.



SALTED CARAMEL CHEESECAKE

Ingredients

250g digestive biscuits
100g butter, (<https://www.bbcgoodfood.com/glossary/butter>) melted
600g cream cheese
100g icing sugar
280ml double cream
5 tbsp approx. of Salted Caramel Tequila (to your required taste)
lime slices

Method

1. Butter and line a 23cm loose-bottomed tin with baking parchment. Put 250g digestive biscuits in a plastic food bag and crush to crumbs using a rolling pin or blitz in a food processor.
2. Transfer to a bowl, then pour over 100g melted butter. Mix thoroughly until the crumbs are completely coated.
3. Tip them into the prepared tin and press firmly down into the base to create an even layer. Chill in the fridge for 1 hr to set firmly.
4. To make the filling, place the soft cheese and icing sugar in a bowl, then beat with an electric mixer until smooth.
5. Tip in the double cream with the Salted Caramel Tequila and continue beating until the mixture is completely combined.
6. Now spoon it onto the biscuit base, working from the edges inwards and making sure that there are no air bubbles. Smooth the top of the cheesecake down with the back of a dessert spoon or spatula. Leave to set in the fridge overnight.
7. To unmould, place the base on top of a can, then gradually pull the sides of the tin down. Slip the cake onto a serving plate, removing the lining paper and base.

8. When ready to serve decorate with lime slices and leave cheesecake to come to room temperature about 30 mins before serving.

is cheesecake is easy to make and really is fabulous in flavour from the creaminess of the cream cheese along with the toffee and caramel flavour of Myst Tequila.



Mini Chocolate and Hazelnut Profiteroles Stack with Tequila Surprise (serves 2)

Ingredients

Choux Pastry

- 70g plain flour
- 1/2 tsp golden caster sugar
- 60g unsalted butter cut into small pieces
- 2 large eggs (about 115g) beaten

Chocolate sauce

- 35g soft light brown sugar
- 20g cocoa powder
- 35g golden syrup
- 75g [Chocolate and Love](https://lovepupslondon.com/2020/08/17/chocolate-and-love-is-a-hug-in-a-chocolate/) (<https://lovepupslondon.com/2020/08/17/chocolate-and-love-is-a-hug-in-a-chocolate/>)
- chocolate roughly chopped

Hazelnut Brittle

1 tbsp ready-chopped hazelnuts

75g white caster sugar

Filling

40g Nutella

75ml Myst Salted Caramel Tequila

12g icing sugar

300ml double cream

Method

1. Put the sugar, butter and $\frac{1}{2}$ tsp fine salt into a large pan with 120ml of water. Heat very gently until the butter has melted, then increase the heat and bring the liquid to the boil.
2. As soon as it's bubbling, lower the heat, tip in the flour and beat it in with a wooden spoon until the mixture forms a smooth dough that clumps together, leaving the rest of the pan clean. Carry on beating and cooking over a low heat for 5 minutes (steam should continue to rise from the mixture).
3. Cool for 5 minutes, then add in the egg a little at a time, beating in completely between each addition, until the dough is smooth and glossy but still thick. Make sure not too runny otherwise you won't be able to pipe it, too thick and the buns won't puff up in the oven. Dampen a sheet of baking paper and use it to line a big baking sheet (or two small ones).
4. Heat the oven to 200C fan or 180C. Transfer the dough to a piping bag fitted with a large round nozzle, and pipe 15 walnut-sized balls, spaced apart for rising. Dip your finger in a little water to smooth out any bumps or peaks in the dough, then put the tray or trays in the oven and bake for 30-35 minutes until the profiteroles are puffed, golden and crisp. Turn off the oven and leave the profiteroles in for another 30 minutes, then transfer to a wire rack to finish cooling.
5. Make the chocolate sauce by putting the sugar, cocoa and golden syrup in a pan with 100ml water. Whisk together over a medium heat then, once it begins to boil, bubble fiercely for a minute, remove from the heat and stir in the chocolate until it has melted. Pour into a bowl and leave to cool, then cover and chill.
6. For the hazelnut brittle, line another baking sheet with baking paper and sprinkle over the chopped hazelnuts. Heat the sugar in a medium pan without stirring. When it's melted, bubble until it turns a golden caramel colour. Pour straight onto the baking sheet, tilting to spread as thinly as possible and cover all the nuts. Once set, bash the brittle in a food processor into small pieces, and whizz $\frac{1}{3}$ of these to make a sugar 'dust'.
7. For the filling, put the Nutella into a bowl with $\frac{1}{2}$ the Salted Caramel Tequila and $\frac{1}{2}$ the icing sugar, and gently whisk until combined. Pour in $\frac{1}{2}$ the cream and whip to soft peaks with electric beaters. Pour the remaining cream into a separate bowl with the remaining icing sugar and Tequila, and whip this to soft peaks as well.
8. When the profiteroles are cold, you're ready to assemble. Poke holes in the bottom of each bun with a small piping nozzle. Spoon both fillings into separate piping bags fitted with small nozzles, and pipe into 15 profiteroles each, until they feel heavy and the cream wants to squirt back out.
9. To assemble, dunk each profiterole in the chocolate sauce to cover the top as you stack on a serving plate. Sprinkle over the nutty brittle shards and dust, and serve the profiterole tower.

A little like mini balls of eclairs my Tequila filled profiteroles provided an explosion of alcohol, and caramel where Chocolate and Love Rich Dark Chocolate gave a real chocolate hit. The sprinkled hazelnuts gave a crunch to the dessert. A real chocolate mountain.

SALTED CARAMEL TEQUILA POPCORN (MAKES 16 CUPS)

Ingredients

16 cups freshly popped popcorn

$\frac{1}{2}$ cup salted roasted peanuts

1 cup light brown sugar
1 stick unsalted butter
3 tbs agave nectar (see Note)
2 tbs light corn syrup
1/2 tsp salt
1/4 tspn baking soda
1 1/2 tbs tequila

Method

1. Preheat the oven to 250°/230° fan heated oven and position racks in the upper and middle thirds of the oven. Toss the popcorn with the roasted peanuts in a large heatproof bowl.
2. In a large saucepan, combine the brown sugar with the butter, agave nectar, corn syrup and salt and bring to a boil, stirring until the sugar is completely dissolved. Boil over moderate heat for 4 minutes.
3. Remove from the heat. Using a long spoon, stir in the baking soda and tequila; the syrup will foam. Immediately pour the hot syrup over the popcorn and peanuts and, using 2 spoons, toss to coat thoroughly.
4. Spread the popcorn on 2 nonstick baking sheets and bake for about 1 hour, stirring occasionally and switching the sheets halfway through, until golden and nearly dry. Turn off the oven, open the oven door completely and let the popcorn cool completely before serving.

A lovely caramel taste with a hint of alcohol.

Myst Spiced Apple Rum is a blend from Jamaica and Dominican Republic. It is packed full of spiced apples giving it that kick followed by the smooth taste of the rum. Great with fruity mixers, but perfect also simply over ice.

Which Myst drink appealed to you the most and why?

Verdict

I have never really been that keen on Tequila or rum to be honest as I am more of a vodka drinker but wow Myst drinks has really changed my mind as their Salted Caramel Tequila is so delicious and so is their Apple Spiced Rum. Myst Salted Caramel Tequila is now my number one sneaky tippie.

So if you love toffee caramel tasting drinks or even apple then Myst is the drink to have.

I highly recommend as you will be singing one tequila, two tequila more.

Myst order yours

Discover more about their drinks via [Facebook \(https://www.facebook.com/MystDrinks/?ref=page_internal\)](https://www.facebook.com/MystDrinks/?ref=page_internal) and [Instagram \(https://www.instagram.com/mystdrinks/?hl=en\)](https://www.instagram.com/mystdrinks/?hl=en)

ank you to Myst forthelovely tasty drinks which I certainly will be buying more of. All views are my own honest opinion.

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