



MOJITO

Double shot of rum
2 Stalks of mint
A lime
Single shot of sugar syrup
Soda water

- Cut the lime into quarters. Set aside half and squeeze the juice from the remaining half and add to the shaker.
- Pull the mint leaves off the stalk and add those too.
- Pour in a single shot of sugar syrup.
- Muddle all the ingredients together for a couple of minutes until you start to really smell the mint.
- Add a double shot of rum and some ice.
- Cap the shaker and shake for 30 seconds.
- Open the shaker and pour the cocktail into a tall glass.
- Top with a splash of soda, stir and garnish with lime.