

Mandarin Mojito

Equipment Muddler, bar spoon

For the cocktail – serves one

1 mandarin (half to be crushed and half for the garnish)

2 sugar cubes

8 mint leaves plus a little bunch for the garnish

45ml of white rum

15ml of mandarin liquor

Half a lime – juiced

Crushed ice

50/60ml of soda water

A twist on the classic Mojito. Probably perfect on most days, but particularly perfect, on a gorgeous sunny day!

1. Cut half of the mandarin in small wedges and crush it with sugar and mint – with a cocktail muddler if you have one
2. Add rum, mandarin liquor and lime juice
3. Add crushed ice
4. Top up with soda water
5. Stir it and garnish with two slices of mandarin, a bunch of mint and straws

Tip: Don't muddle the mint too much or it will become bitter

