

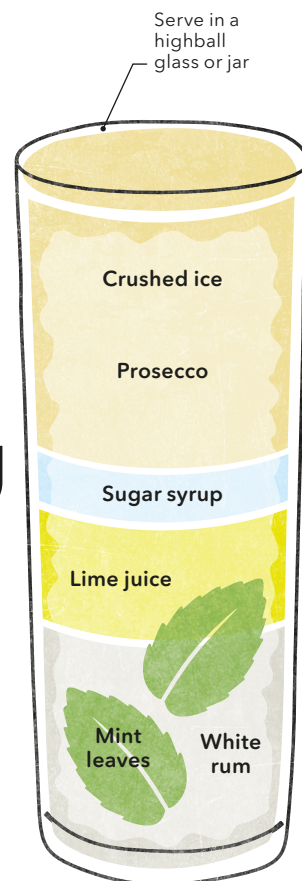
PROSECCO MOJITO

The classic mojito is a drink so old its history is a blur. It can be traced back to a 16th-century Cuban recipe for an “El Draque” named after the famous sea captain, Sir Francis Drake. This version with Prosecco appeals to lovers of a fresh, long fizz drink. The cool mint makes for easy summer sipping.

the CLASSIC RECIPE

Present your drink in a tall, clear glass to really show off the ingredients.

1. Combine 60ml (2fl oz) rum, 6 mint leaves, 30ml (1fl oz) lime juice, and 15ml (½fl oz) sugar syrup in a highball glass or jar.
2. Muddle with one scoop of crushed ice.
3. Add another scoop of crushed ice.
4. Top with Prosecco.



LOSE the BOOZE

For a non-alcoholic option, replace the rum with apple juice and top up your drink with ginger ale.



EXTRAS

Garnish: Boost the aroma of your cocktail with a decorative mint sprig.

