



Serve up our very own creation for Wimbledon 2016 our Murray Mint Mojito



What you will need

Iced Tumbler
Crushed ice
50ml Barcardi Superior Rum
A handful of mint
2 limes
30ml soda
30ml elderflower pressé
Teaspoon of local honey

Method

- This is the perfect refresher with the added elderflower pressé it really zings!
- Cut your limes in to 4 quarters and pop 2 into your iced tumbler and muddle them to get out the juice
- Then bruise the mint by popping a small handful between your hands and clapping and add on top of the lime quarters
 - Now add the rum
 - Add a teaspoon of honey
 - Top up with the ½ and ½ soda and elderflower pressé
 - Muddle together with a spoon
- Now top with your crushed ice and serve with a slice on the side

TOP TIP: Replace the soda and elderflower pressé with ginger beer to give a kick!