

# Romarin

## Recipe for 1 Cocktail



### Description

A Fruity and Herbal Mojito, using rosemary syrup

### Note

Add a rosemary sprig into your glass

### Ingredients

#### For the Cocktail

- 8 Leaf(ves) Mint
- 4 Piece(s) Strawberry(ies)
- 1 Tsp Brown sugar
- 0.50 Oz Rosemary syrup
- 0.50 Oz Lemon juice
- 1 Oz Bacardi white rum
- 1 Oz Sparkling elderflower cordial
  
- Ice

#### For the rosemary syrup

- 2 Cup(s) Water
- 2 Cup(s) White sugar
- 2 Sprig(s) Rosemary
  
- Ice

### Preparation

#### For the cocktail

In a highball or a big old-fashioned glass, put the mint leaves, the strawberry pieces, pour the sugar, the rosemary syrup and the lemon juice out. Use a muddler to crush this mix and fill it up with ice cubes. Pour the other ingredients out and stir it well.

#### For the rosemary syrup

Bring the water, the sugar and the rosemary to a boil. On low heat, let it simmer for ten minutes, stirring once in a while. Refrigerate for an hour. Strain it out before using it for your cocktails.

### Cocktails glasses



### Method of preparation



Old-Fashioned

By the glass



Muddler