Mojito Rose/Framboise

Recipe for 1 Cocktail



Description

A fruity and floral variation of this famous Cuban drink...

Note

Add a raspberries skewer on the edge of your glass

Ingredients

- 4 Piece(s) Raspberries
- 8 Leaf(ves) Mint
- 2 Tsp Brown sugar
- 0.25 Oz Rose syrup
- 0.50 Oz Lemon juice
- 1 Oz Bacardi white rum
- 1 Oz Grapefruit flavored soda (perrier)
- Ice

Preparation

In a shaker, put the mint leaves, the raspberries, pour the sugar, the rose syrup and the lemon juice out. Use a muddler to crush this mix and fill it up with ice cubes. Pour the other ingrédients, EXCEPT the Soda. Shake well during 8 to 10 seconds and pour the mix into an Old Fashioned glass. Complete with the Soda. Stirr before serving...

Cocktails glasses



Method of preparation



Muddler