

Green Daki

Recipe for 1 Cocktail



Description

A refreshing cucumber Daquiri using rosemary...

Note

Add a cucumber wheel on the edge of your glass...

Ingredients

For the cocktail

- 4 Piece(s) Cucumber
- 2 Leaf(ves) Mint
- 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 shaker, put the cucumber pieces, pour the lemon juice and the rosemary syrup out. Use a muddler to crush those ingredients, add the mint leaves, pour the rum out and fill your shaker up with ice. Shake well for 8 to 10 seconds. Strain the mix out, through a cocktail strainer, into a Martini glass. Top it with the sparkling Elderflower cordial.

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



Cocktail glass

Method of preparation



Muddler



Shaker