



JERNEJ KITCHEN

ELDERFLOWER MOJITO COCKTAIL

Refreshing, super easy to make and oh, so good!

MAKES 3 COCKTAILS
PREPARATION: 10 MINUTES

ELDERFLOWER MOJITO COCKTAIL

50 ml lime juice, freshly squeezed (2 limes)

50 ml [Elderflower cordial](#)

1 handful of fresh mint leaves

100 ml good quality white rum

100 ml carbonated water (or soda water)

1 cup ice cubes

TOOLS AND EQUIPEMENT

three cocktail glasses

cocktail shaker (optional)

bar spoon

PREPARATION

Prepare three cocktail glasses, add half of the ice cubes to the glasses. Squeeze the juice out of the limes and peel the zest. Put the mint leaves on one hand and clap, this will release the aroma.

COMBINE

Add 2 tablespoons of ice cubes, lime juice, elderflower cordial, crushed mint leaves and white rum to a mixing glass. Shake it well, using a cocktail shaker or stir well, using a bar spoon.

SERVE

Divide the liquid between three glasses, filled with ice cubes. Add a splash of carbonated water, stir well, add the remaining ice cubes and garnish with a sprig of mint and lime zest. Enjoy.