

COCKTAIL OF THE WEEK



RAISTHORPE
DISTILLERY

Candy Cane Peppermint Mojito

Using Raisthorpe's
Spiced White Rum

INGREDIENTS:

50ml Raisthorpe's Spiced
White Rum

100ml Sparkling Water

25ml Freshly Squeezed
Lime Juice

100g Golden Caster Sugar

1/2 tsp Peppermint Extract

1 Peppermint Candy Cane
to garnish

Ice

METHOD:

1. First, make the syrup. Heat the sugar and 100ml water in a pan over a medium heat until the sugar has dissolved. Turn off the heat and stir in the peppermint extract. Leave to cool completely.
2. Pour the lime juice into a tall glass. Add the rum, 15ml of the mint syrup and a handful of ice. Stir well, then top up with the sparkling water. Stir gently to combine, then garnish with the candy cane.

