



POMEGRANATE MOJITO

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4 mint leaves  
15ml pomegranate arils  
5 ice cubes, plus extra for filling  
the glass  
50ml Bacardi rum  
25ml lime juice  
25ml pomegranate syrup  
(see p. 478)  
10ml soda water

- 1 Chill a martini glass in the fridge or freezer so it is ice cold.
- 2 Muddle the mint leaves and pomegranate arils in the chilled glass to release the oils and juices. Fill the glass with ice.
- 3 Add the five ice cubes along with the rum, lime juice and pomegranate syrup to a cocktail shaker. Shake for 30 seconds and then strain over the muddled mint and pomegranate.
- 4 Top up with the soda water and garnish with slices of lime. The cocktail will be bright pink with jewels of pomegranate and mint.