

Mojito Kokteyl

Classic Cuban Mojito recipe with white rum, fresh mint, lime juice, sugar and soda water. Perfect refreshing summer cocktail in 10 minutes!

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| 10 | 10 | 1 | Easy |
| HAZIRLIK DK | TOPLAM DK | PORSIYON | ZORLUK |

Mojito Kokteyl

Malzemeler

- 4 leaf mint
- 4 tbsp white rum
- 2 tbsp lime juice
- 1 cup club soda
- 1 tbsp granulated sugar

Yapılışı

- Prepare the mint**

Gently clap 4 mint leaves between your palms to release their oils. Place the bruised leaves in the bottom of a cocktail shaker.
- Add sugar**

Add 4 tablespoons of sugar to the shaker with the mint. Using a muddler or wooden spoon, gently muddle the mint and sugar together 8-10 times until the leaves are lightly crushed and the sugar begins to dissolve.
- Add liquids**

Pour 2 tablespoons of white rum and 1 tablespoon of fresh lime juice into the shaker. Stir gently with a bar spoon for 10-15 seconds until the sugar completely dissolves.
- Add ice**

Add a handful of ice cubes to the shaker. Shake vigorously for 15-20 seconds until the outside of the shaker becomes frosty and cold.
- Assemble the drink**

Fill a highball or tall glass with fresh ice cubes. Strain the mojito mixture through a fine-mesh strainer into the glass, pressing gently on the mint to extract remaining flavors.
- Top with soda**

Top with 1 cup of cold soda water, pouring slowly to preserve carbonation. Stir gently once with a bar spoon to combine.
- Garnish**

Garnish with a fresh mint sprig and a lime wedge. Serve immediately with a straw.

Notlar

Use only the freshest mint leaves you can find. If your mint looks wilted, revive it by soaking in ice water for 10 minutes before use.

When handling mint, gently clap the leaves between your hands to release aromatic oils before muddling. This enhances the mint flavor without making it bitter.

Muddle gently and avoid tearing the mint leaves. Over-muddling releases bitter compounds from the stems and creates an unpleasant taste.

Always use freshly squeezed lime juice rather than bottled juice for the best flavor and authenticity.

Don't over-shake the cocktail once mint is added, as this can make the drink bitter and cloudy.

Fill your glass with ice before straining the mixture to ensure the drink stays properly chilled.

Add the soda water last and pour it slowly to maintain carbonation and create the perfect fizzy texture.

Adjust sweetness to your preference - you can reduce sugar for a drier cocktail or substitute with honey syrup or agave for different flavor profiles.