

There are two typology of Mojito: the classic alcoholic one and the Virgin Mojito.

Let's talk about the first one



Classic alcoholic Mojito

INGREDIENTS:

- 2 teaspoons sugar/brown sugar
- 40ml White Rum
- 20ml lime juice
- 20ml soda
- Ice
- 2 springs of fresh mint

PREPARATION:

In the glass, put the mint with the sugar and mash it. Add the lime juice and soda and mix with a mixing spoon and finally add ice and white rum.

Garnish with a lime slice.





VIRGIN MOJITO

INGREDIENTS:

- ½ lime
- 2 teaspoons sugar
- 10 mint leaves
- 1/3 ginger Ale
- 2/3 lemonade

PREPARATION:

Cut lime in cubes and then put in a Shaker with mint leaves and sugar and mash it. Add Ginger Ale and lemonade and minced ice, shake well. Pour everything in the glass and garnish with lime slice.