



PINEAPPLE & BASIL MOJITO

by Luke
MIXOLOGIST



60mL Bacardi white rum
90mL fresh pineapple juice
1 lime, quartered
4 basil leaves
15mL sugar syrup
Dash of soda water
Ice cubes to serve

GARNISH

Pineapple wedge
2 basil leaves

Discover a unique take on a classic cocktail. Be transported to the tropical isle of Fiji, as you savour refreshing notes of pineapple, muddled with lime and basil. Best enjoyed with friends on a lazy Sunday afternoon.

1. Lightly muddle fresh lime and basil leaves in a high ball glass.
2. Add rum, sugar and fresh pineapple juice. Stir.
3. Add crushed ice, top with soda water.
4. Garnish with basil leaves and a pineapple wedge.