

Sambuca mojito with Sour Apple

Ingredients

- 30 ml Sambuca dei Cesari
- 30 ml Sour Apple
- 15 ml Sugar syrup
- 6 Large mint leaves

Method

Simple Syrup:

Mix 1 cup water with 1 cup sugar in a saucepan and bring to a boil. Stir in 1 cup of small cut mint leaves and let the mixture steep for 1 hour. Strain the mixture through a fine mesh strainer and let it cool. Store in a jar in the refrigerator for up to 2 weeks.

Mojito:

Round up some mint, infused simple syrup, into a tall glass. Add a handful of apple and some of Sambuca dei Cesari, and some of Luxardo Sour

Garnish

Garnish with a mint sprig and a slice of lime.

