

FEVER-TREE

MIX with  the BEST



Raspberry Vodka Mojito

REFRESHINGLY LIGHT SICILIAN LEMONADE

By using vodka in place of the rum, this twist on a traditional Mojito arguably creates a whole new cocktail. The clean qualities of vodka make it the perfect spirit for the Cuban classic. Vodka offers renewed freshness to the mint, crisps up the lemons, and allows the sharp sweetness of the raspberries to shine through.

DIFFICULTY: 3

GLASSWARE: ROCKS



INGREDIENTS

SERVES 1

Fever-Tree Sicilian Lemonade	200 ml
Vodka	50 ml
Mint Leaves	10
Lemon Wedge	1
Raspberries	2

METHOD

Step One: Fill a highball glass with ice. Tear the mint leaves and add to the glass along with lemon wedge.

Step Two: Add raspberries and pour over the vodka.

Step Three: Pour in the Sicilian Lemonade.