FEVER-TREE

MIX with the BEST



Raspberry Vodka Mojito

SPARKLING 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: HIGHBALL

INGREDIENTS

SERVES 1

Premium Vodka	2 oz
Fever-Tree Sparkling Sicilian Lemonade	4 oz
Lemon wedge	1
Raspberries	2
Mint leaves	10
Mint sprig to garnish	1
Raspberry to garnish	1

METHOD

Step One: Tear mint leaves and place in glass.

Step Two: Squeeze over lemon and drop in.

Step Three: Add raspberries and vodka.

Step Four: Fill with ice and stir gently.

Step Five: Top off with the lemonade.

Step Six: Garnish with a mint sprig and a fresh raspberry.