
TENNESSEE MOJITO



With Alcohol



Cold



Long drink



INGREDIENTS

- 6 mint leaves
- half a lime
- 4cl Tennessee whiskey
- 1cl French vanilla syrup 1883
- 1cl crème de mûre
- 1cl de crème de framboise
- 4cl sparkling water

One of the most popular mojito variants. Red berry fruits, vanilla and the whiskey's maple notes combine perfectly in this subtle, delicate beverage.

INSTRUCTIONS

Place the mint leaves and the lime (diced) in a tumbler. Muddle gently so as not to damage the mint. Fill the glass with crushed ice. Add the syrup, crèmes and whiskey. Top up with sparkling water, stir, then top up with more ice. Garnish with a blackberry or raspberry and a spring of mint.

ASSOCIATED SYRUP



VANILLA 1883