Basil and Orange Mojito

3 – 4 glasses

Try our unusual Basil and Orange Mojito — a refreshing cocktail — summer in a glass just right for a warm summer's evening.

- 12 large sweet basil leaves
- (you can use greek basil — 6 long sprigs)
- 125 ml simple syrup — see tips below
- 250 ml fresh orange juice
- 250 ml golden rum
- Zest and juice of a large lemon
- 250 soda water

To serve:

- Crushed ice, orange slices and basil leaves

Put the basil leaves, lemon zest and sugar syrup into a jug and using a cocktail muddler or the end of a rolling pin. Bash the basil, zest and syrup together until the leaves are well bruised.

Add the orange juice and rum and put into the fridge for an hour to chill — if you can bear to wait!

Add the soda water and pour into glasses half full of crushed ice.
Garnish with a basil sprig and an orange slice and enjoy in your summer garden!

Tips: Simple syrup is used a lot to sweeten cocktails.
Dissolve a 250 ml measure of sugar in 250 ml water over a low heat. Cool and keep in the fridge until needed