

ONE ALL-ROUNDER, THREE RECIPES:

# RUM

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## MOJITO

DIFFICULTY: Medium  
PREPARATION TIME: 6 minutes

### INGREDIENTS FOR: 1 GLASS

5 cl white rum  
6 cl soda  
1–2 limes (untreated)  
4 tbsp crushed ice\*  
2 cl sugar syrup  
8 mint leaves (fresh)  
A few mint leaves and lime slices  
(also untreated) as decoration

### EQUIPMENT:

Highball glass, wooden muddler, bar measure, bar spoon

### METHOD:

1. Rinse the lime in hot water, pat dry and cut off the ends. Cut the fruit into eight segments and then place in a highball glass with the sugar syrup and mint.
2. Crush the lime segments and mint leaves with the wooden muddler, but don't crush them completely.
3. Fill the glass with crushed ice, add the rum and top up with soda.
4. Stir the drink briefly, decorate with mint leaves and lime slices and serve.

**\*TIP:** This is how you make crushed ice at home: Fill a clean tea towel with ready-made ice cubes and fold the ends over to form a closed packet. Place it on a firm surface and hit the packet with a rolling pin or another hard object until the ice cubes are crushed. Done!



## MAI TAI

DIFFICULTY: Easy  
PREPARATION TIME: 3 minutes

### INGREDIENTS FOR: 1 GLASS

6 cl brown rum  
2 cl orange liqueur  
1 cl sugar syrup  
1 cl almond syrup  
2 cl juice of one untreated lime  
(freshly squeezed)  
Ice cubes  
Fresh mint leaves to garnish

### EQUIPMENT:

Highball glass, shaker, citrus press, bar measure

### METHOD:

1. Wash the mint and shake dry.
2. Squeeze the lime and pour the juice into the shaker with some ice cubes.
3. Add the rum, almond syrup, sugar syrup and orange liqueur and shake vigorously.
4. Pour into a highball glass with fresh ice, decorate with mint and serve.

**TIP:** How about some expertise for your guests while you mix? Contrary to what the name suggests, the Mai Tai actually originated in San Francisco. Legend has it that the drink was invented in 1944, prompting guests to exclaim "mai tai roa ae". Translated from Tahitian, it means something like: "out of this world – the best".



## DAIQUIRI

DIFFICULTY: Easy  
PREPARATION TIME: 3 minutes

### INGREDIENTS FOR: 1 GLASS

5 cl white rum  
2.5 cl juice of one untreated lime  
(freshly squeezed)  
2 tsp sugar  
Ice cubes  
A lime slice (also untreated) for decoration

### EQUIPMENT:

Cocktail glass or Martini glass, shaker, citrus press, bar measure

### METHOD:

1. Halve the lime and cut off a slice for decoration. Squeeze the rest of the lime.
2. Put the sugar and freshly squeezed lime juice in a shaker and stir until the sugar has dissolved.
3. Add the rum and ice cubes and shake vigorously until the drink is well chilled.
4. Strain into a pre-chilled cocktail glass (or Martini glass) through the bar strainer.
5. Decorate with the lime slice and serve.

**TIP:** Do you love fruity "Frozen Daiquiris"? Then simply replace the sugar with a fruit syrup of your choice (e.g. strawberry) and add matching frozen fruits. Puree with crushed ice in an electric blender and serve with a sugar rim along the glass.