

The Daiquiri

Transport yourself to sunny Cuba with this refreshing classic

This cocktail is all about simplicity and balance. It is 'the bartenders' answer to air conditioning' so COLD IS KEY!

Specs:

60ml (2oz) white rum

20ml (2/3oz) fresh lime juice

10ml (1/3oz) cane sugar syrup* (recipe below)

Strip of lime zest to add to shaker

Good ice

Equipment:

A chilled coupe (preferably frozen)

A jigger

A shaker

A hawthorn strainer

Fine strainer/julep strainer (optional)

Method:

We use a 2:1 cane sugar : water recipe as the more unrefined sugar and richer syrup adds a lovely mouthfeel to the drink. Don't worry if all you have is white sugar though! And powdered sugar (rather than a syrup) is totally fine as well, as long as you dissolve it in the lime juice before shaking to make sure it is properly incorporated.

Add all the ingredients to your shaker tin, including a small strip of lime zest. Fill tin full with ice. Combine tins and shake until the tins become frosted - a little longer than usual. Open tins, strain in to frozen coupe glass. If you just use the hawthorn strainer you will be left with refreshing shards of ice; double straining with a julep strainer will filter out most ice but leave a few shards in; double straining with a fine strainer will removed all the ice shards. It's a personal preference!

Suggested ingredients:

Bacardi Carta Blanca was the rum used in the original recipe so we've stuck with that here, but any light, bright, Spanish-style rum will work.

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