

#### MOCKTAIL

# The Orange and Rosemary Fizz

ADD PROSECCO INSTEAD OF SODA WATER FOR A COCKTAIL

### **Ingredients**

- oranges: 2 large wedges
- rosemary: a sprig
- soda water
- pomegranate: 1 tsp seeds
- cinnamon: 1 stick, to serve

#### Method

- 1. Put the orange and half the rosemary into a highball glass.
- 2. Muddle well, then fill with ice.
- 3. Top with soda water, stir to mix
- 4. Garnish with pomegranate and cinnamon and the remaining rosemary.



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## The Pomegranate Mojito

## ADD RUM FOR A COCKTAIL

### **Ingredients**

- 1/2 ounce simple syrup
- 10 fresh mint leaves, torn
- 2 lime wedges
- 1/4 cup pomegranate juice
- 1/4 cup fresh-squeezed lemonade
- 1/4 cup club soda
- Pomegranate seeds, for garnish
- Mint sprig, for garnish

#### Method

- 1. Muddle the syrup, mint leaves, and lime wedge in a highball glass.
- 2. Fill the glass with ice.
- 3. Add the pomegranate juice and lemonade. Stir well.
- 4. Top with soda water.
- 5. Garnish with pomegranate seeds and fresh mint. Serve and enjoy.



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## The White Christmas

### ADD WHITE RUM FOR A COCKTAIL

#### **Ingredients**

- Handful of ice
- 1½ oz. coconut water
- 1 ½ oz. rum
- 4½ oz. coconut milk
- 1 oz. simple syrup
- Juice of ½ a lime
- Fresh cranberries and fresh rosemary for garnish

#### Method

- 1. Add ice to your glass.
- 2. Add coconut water, simple syrup, and rum.
- 3. Add coconut milk and lime juice.
- 4. Give the drink a gentle stir
- 5. Garnish with cranberries and a sprig of rosemary.