

mojito

serves 4

2 tablespoons lime juice

8 lime wedges

40 g (1½ oz) sugar

24 mint leaves and 4 mint sprigs

250 ml (9 fl oz/1 cup) Havana Blanco rum

80 ml (2¾ fl oz) soda water

crushed ice

Put the lime juice and wedges, sugar and mint leaves in a mixing jug and 'muddle' (press down and crush with a muddler or the end of a rolling pin). Add the rum, top with soda and fill with crushed ice. Pour into glasses, stir and top with a sprig of mint.



peach and guava bellini

serves 4

60 ml (2 fl oz) white peach purée

60 ml (2 fl oz) guava juice

1 tablespoon peach liqueur

400 ml (14 fl oz) prosecco (Italian sparkling wine)

Mix together all the ingredients in a large jug and pour into lovely glasses to serve.

The bellini was created by Giuseppe Cipriani at Harry's Bar in Venice. To this day, the bar still pumps out the bellinis *en masse*, but this is an easy mix for any home bartender. Just add 30 ml (1 fl oz) of the nectar or purée of any seasonal fruit to 100 ml (3½ fl oz) of prosecco (a sparkling Italian wine made from white grapes grown in Conegliano, north of Venice).

