

## Basil Babo



A garden-fresh thirst-quencher

The crisp flavours of basil, apple and ginger complement the aromas of double-aged Havana Club Reserva in this original cocktail - even the better if your herbs are freshly picked from the garden!

Ingredients:

50 ml Havana Club Reserva  
0.5 lime  
10 ml sugar syrup  
20 ml fresh apple juice  
20 ml ginger ale  
5 large basil leaves  
3 Ice cubes  
1 cocktail shaker or large jar with a lid

Steps:

1. Setting aside a basil leaf for the garnish, lightly press the remaining leaves with the back of a spoon in a cocktail shaker or large jar with a lid.
2. Squeeze in the lime juice. Add some ice cubes and all the other ingredients except the ginger ale. Shake hard for 30 seconds.
3. Fill a highball glass with ice and strain the liquid into the glass.
4. Top up the glass with a little ginger ale, garnish with a basil leaf and...salud!