

Basil Babo Cocktail Recipe



A garden-fresh thirst-quencher

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

Ingredients:

- 50 ml Havana Club Especial
- 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. Clap the basil leaves on the back of your hand and add them to a cocktail shaker or large jar with a lid.
2. Add the Havana Club Especial, sugar syrup, apple juice, fresh lime juice and ice. Shake it like you mean it 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!