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Mojito Reinvented

Royal Palace Mojito

$\frac{2}{3}$ fl oz (20ml) Champagne
 $\frac{1}{2}$ fl oz (15ml) Aperol
1 $\frac{1}{3}$ fl oz (40ml) gin
Pulp of $\frac{1}{2}$ passion fruit
 $\frac{1}{2}$ fl oz (15ml) lime juice
 $\frac{2}{3}$ fl oz (20ml) passion fruit syrup (see *Fruit Syrups* below)
5-6 mint leaves

Place the mint, passion fruit syrup, lime juice, and passion fruit pulp in a highball glass. Press the mint gently with the back of a spoon to release the flavor. Add the gin and Aperol, fill the glass with crushed ice, and churn slowly. Add the Champagne and top with crushed ice. Garnish with a mint sprig and $\frac{1}{4}$ of a passion fruit.

Fruit Syrups

Cocktails in this book use a variety of fruit syrups, such as mango, raspberry, cherry, and passion fruit. These add both sweetness and flavor to the drink. The recipe for all of these is the same.

1. Add 1 part ripe fruit and 2 parts sugar syrup (see *Sugar Syrups* below) to a blender.
2. Blend until smooth.
3. If the fruit has pips or seeds, strain before use.

Sugar Syrups

These mostly help to balance the sweetness of the drink, although they do have subtly different flavors, so swapping them will affect the overall taste.

Simple Sugar Syrup

This one's a cocktail-making staple – you'll see it in many recipes.

1. Combine 1.5 parts superfine sugar with 1 part boiling water.
2. Stir until the sugar has dissolved completely.

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