

Origin



Cuba

Prep Time



15 minutes

Serves



1 people

Utensils



Drinks 18+

Mojitos, Cuba Libre and Canchánchara (Contains alcohol)

Mojitos are cousins of caipirinha (Brazilian cocktail) and other drinks made out of sugar cane spirits "aguardiente" and lime. The restaurant 'La Bodeguita del medio' in Havana, Cuba claims to be the birthplace of this refreshing cocktail, however African slaves working in the sugar cane fields, prepared a similar drink with lime and aguardiente.

In the 20th Century, the drink gained popularity and spread throughout the world. Before moving to Australia, artist Lionel was a sought after barman in his native Cuba. He was famous for the mojito, cuba libre and canchánchara recipes he shares with us.



Lionel : Son Sabor
Mojitos, Cuba Libre and Canchánchara

Mojitos INGREDIENTS

- 1 tsp of white sugar
- ½ lime, freshly squeezed
- 5 to 7 mint leaves
- 5 ice cubes
- 1 shot (60 ml) of Havana Club Rum aged 3 years
- ½ glass of sparkling water or Sprite
- 1 slice of lime

Cuba Libre

- ½ lime, freshly squeezed
- 5 ice cubes
- 1 shot (60 ml) of Havana Club Rum aged 3 years
- ½ cup of coke

Canchánchara

- 1 lime, freshly squeezed
- 1 tbsp honey
- 7 ice cubes
- 1 shots (60 ml) of Havana Club Rum aged 3 years



Warning : Recipe not suitable for people under the age of 18

Mojitos INSTRUCTIONS

- 1 Combine sugar, lime juice and rum in a shaker Thoroughly shake
- 2 Crush 5 to 7 mint leaves in a glass
- 3 Add 5 cubes of ice to the glass and add the contents of the shaker
- 4 Add sparkling water or Sprite
- 5 Garnish glass with 1 slice of lime and 2 mint leaves

Cuba Libre

- 1 Place ice cubes in a glass, add lime juice, rum, then coke
- 2 Stir with a spoon until combined

Canchánchara

- 1 Add all ingredients into a shaker and vigorously shake until combined
- 2 Place ice cubes into a glass and pour over the mixture



Mojitos Cuba Libre Canchánchara

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<https://youtu.be/Q8CBEnD65YA>

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