

STRAWBERRY BERGAMOT DAIQUIRI



TOOLS

Cocktail Shaker, Measurement Tools, Knife & Cutting Board, Rocks Glass, Julep Strainer (optional), Citrus Juicer (optional)

INGREDIENTS

- 1.5oz Rum
- 0.75oz Lime Juice
- 0.75oz Strawberry Bergamont Syrup
- 2 Cups Ice

INSTRUCTIONS

1. Measure and add rum, lime juice, strawberry bergamont syrup, and strawberry pieces to your shaker.
2. Add ice and shake vigorously for 15 seconds.
3. Dirty dump into glass.

VARIATION

STRAWBERRY BERGAMOT FIZZ

INGREDIENTS

- 1.5oz Rum
- 0.75oz Lime Juice
- 0.75oz Strawberry Bergamont Syrup
- 1 Egg White
- 2oz Soda Water
- 2 Cups Ice

INSTRUCTIONS

1. Measure and add rum, lime juice, strawberry bergamont syrup, and egg white to shaker.
2. Dry shake without ice for 15 seconds.
3. Fill shaker with ice, and shake again for 10 seconds.
4. Strain cocktail into the glass.
5. Top with soda water.

MOCKTAIL VARIATION

- 1OZ STILL WATER
- 0.75OZ LIME JUICE
- 0.75OZ STRAWBERRY BERGAMONT SYRUP
- 3 STRAWBERRY PIECES

MOCKTAIL VARIATION

- 1OZ STILL WATER
- 0.75OZ LIME JUICE
- 0.75OZ STRAWBERRY BERGAMONT SYRUP
- 1 EGG WHITE
- 2OZ SODA WATER