



Passion Fruit Mojito

The Mojito has a long history, perhaps up to 400 years. Some claim it was invented when Francis Drake landed his Vitamin C-starved sailors in Havana, who mixed a remedy combining “Aguardiente”, or “fire water”, a crude form of rum, limes, sugar, and “Hierbabuena”, Spanish for “good herb”, which refers to a number of aromatic plants, most of which belong to the mint family. ***Diplomático Planas*** and ***Reserva Exclusiva Rums*** both work well in this drink. These rums have a fresh, smooth and complex taste, with a faint hint of sweetness and tropical coconut. The nutty, spicy, finish and long, but subtle flavor of the *Reserva*

makes an excellent topper.

Mix and float a layer of this dark aged rum on your cocktail and you may never have to worry about scurvy again.

Ingredients

- 8 fresh Mint Leaves, more for garnish
- 1 ½ ounces Passion Fruit Puree
- ¾ ounces Fresh Lime Juice
- 1 ½ ounces *Diplomático Planas Rum*
- 2 ounces Club Soda
- 1 ½ ounces *Diplomático Reserva Exclusiva Rum*

Preparation

Combine 8 mint leaves, lime juice, fruit puree and *Diplomático Planas Rum* in a cocktail shaker filled with ice. Shake well and top with club soda. Strain into a chilled highball glass filled with ice. Garnish with a sprig of reserved fresh mint and float with *Diplomático Reserva Exclusiva Rum*.

Cheers,

Sue McNamara CS, CSW

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