

Naartjie Daiquiri

Servings: 1

Prep Time: 5min

Cook Time: 0



Ingredients

- 2 shots (60ml) Rum
- juice of ½ naartjie (about 20ml/4 tsp)
- juice of ½ lime (about 15ml/1 tbsp)
- ½ shot (15ml/1 tbsp) simple syrup (see recipe below)

Directions

1. Pre-chill a 110ml coupe, martini glass or any fancy stemmed glass in the freezer.
2. Half-fill a shaker with ice, add two shots of rum, followed by the lime and naartjie juices.
3. Tasting as you go, gradually add the simple syrup to balance the sourness of the citrus to your taste (larger or smaller limes will require adjusting).
4. Shake until it's too cold to hold.
5. Strain into your chilled glass and garnish with the zest or a round of the citrus.
6. **How to make simple syrup**
7. To make a small quantity of simple syrup, combine **125g sugar** with **125ml (½ cup) water** in a small pot. Bring to a boil over high heat, 30 seconds, then remove from heat and allow to cool completely. When making your cocktails, use this syrup in the quantity called for by the recipe