

Coconut Chilli Mojito

by Françoise La Prune

serves	level	prep time	category
1	easy	5 min	weekday weekend impress

A spicy sweet twist to a cocktail classic!

Most of us have enjoyed a few great *mojito* nights (*though not necessarily the morning after*) but none of them will have tasted quite like this... a 'Coconut Chilli Mojito' is a tropical thrill in a glass. Just add friends.



Ingredients

1/2 **lime** - halved lengthwise then cut into 8
1/2 tbsp **raw sugar**
1/4 **red chilli** - deseeded and sliced
2 sprigs of **mint** - leaves only
70ml **Malibu**
35ml **sparkling water**
crushed ice
2 **straws**
1 sprig of **mint** - for decoration (optional)

Instructions

1. Add the lime, raw sugar and chilli to a sturdy highball glass. Muddle until the sugar is dissolved. Then add the mint leaves and mash briefly.
2. Add the Malibu and sparkling water. Stir.
3. Fill up with the crushed ice and combine until well mixed. *Tip: You might not want to add the crushed ice all at once so it's easier to mix.*
4. Add straws and a sprig of mint.
5. Enjoy!

Tips / Variations:

- Exchange the Malibu and raw sugar for white rum and coconut syrup.
- If you have to make a few mojitos at a time, muddle the lime, raw sugar, chilli and mint in a bigger jar, divide between all the glasses. Proceed with recipe as above.
- Try this cocktail without mint, just add another quarter of lime instead.
- Don't have any crushed ice handy? Try making it in your Vitamix or similar (it's perfectly alright to have a mix of crushed and normal ice). Otherwise use normal ice cubes and add a bit more sparkling water.
- In need of a spicy kick? Add the chilli seeds as well.

