

AZTECAN

COCONUT MOJITO

Ingredients:

- 2 oz Aztecan Coconut Crème Liqueur
- 1 oz white rum
- (optional for extra kick)
- 1 oz fresh lime juice
- 6–8 fresh mint leaves
- 1 tsp sugar or simple syrup
- Soda water
- Ice
- Fresh mint + lime wheel (garnish)

Instructions:

Muddle the mint leaves with sugar and lime juice in a glass, then add the Aztecan Coconut Crème Liqueur (and rum, if using). Fill the glass with ice, top with soda water, and give it a gentle stir. Garnish with fresh mint and a lime wheel and serve chilled.



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