

JAL JEERA MOJITO

Chef Shubham Garg

Serving: 1

Ingredient List

- ¼ cup ice : about 6-8 small ice cubes
- 1.5 ounces Vodka or White Rum
- 3 ounces Club Soda
- ½ teaspoon Lemon Juice
- 1 teaspoon Jal Jeera Masala Mix
- ¼ teaspoon Tamarind Chutney
- Few mint leaves for garnish

Process:

1. Place mint leaves and 1 lime wedge into a high-ball glass. Use a muddler to crush the mint and lime to release their oils.
2. Add the Jal Jeera powder mix, and pour club soda into a the glass. Stir till dissolved.
3. Add the lime juice and tamarind chutney
4. Add the vodka or white rum, add ice and stir well
5. Garnish with a twig of mint leaves



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