Classic Daiquiri

White rum, freshly squeezed lime and sugar syrup, shaken over ice.



MAKES 1 COCKTAIL / SHAKER

Chill the glass first · Shake for about 15 seconds

Ingredients

45 mL white rum
15 mL freshly squeezed lime juice
10 mL simple sugar syrup
Ice, to shake
Lime wheel or twist, optional

At the shaker

1. Chill the glass
Put a coupe or martini glass in the freezer briefly, or fill it with iced water while you mix.

2. Measure
Pour the rum, fresh lime juice and syrup into a cocktail shaker.

3. Shake with ice
Fill the shaker with ice, seal and shake vigorously for about 15 seconds, until thoroughly chilled.

4. Strain and serve
Empty the chilled glass and strain the cocktail into it. Add a lime wheel or twist if you like.

KOOK'S SECRET

Chill the glass before you reach for the shaker. The drink is served straight up, so it has no ice to keep it cold at the table.

Classic Daiquiri

The full method

01 **Get the glass cold**

Use a stemmed coupe or martini glass. Put it in the freezer briefly or fill it with ice and water while you prepare the drink.

02 **Measure the three ingredients**

Squeeze the lime just before mixing. Measure 15 mL of juice, 45 mL of white rum and 10 mL of simple sugar syrup into a cocktail shaker.

03 **Shake until chilled**

Fill the shaker with ice and seal it firmly. Shake vigorously for about 15 seconds. The ice chills the cocktail and melts a little as you shake.

04 **Strain into the glass**

Take the glass from the freezer or empty the ice and water. Strain the shaken drink into the cold glass, leaving the ice in the shaker. Add a lime wheel or twist if you like, and serve straight away.

TO FINISH

Cut a thin lime wheel and make a slit from the edge to the centre so it sits neatly on the rim.