NON-ALCOHOLIC MOJITO WITH MINT, SODA AND CUCUMBER

Categoria: Appetizers **Tempo di preparazione:** 15 minutes **Difficoltà:** facile

Ingredienti per 4

- 1 bunch of mint
- 4 teaspoons of brown sugar + 1 to sprinkle
- 3 limes, peeled
- 2 large cucumbers, peeled
- pinch of salt
- 12 ice-cubes
- 2 x 25 ml bottles of soda

A refreshing, vegan mocktail perfect for an alcohol-free pick-me-up.

Difficulty: **easy**
Cost: **low**
Preparation time: **15 minutes**
Serves: **4**

Method
Put the mint, 4 teaspoons of brown sugar, 1 peeled and diced lime and 1 peeled, sliced cucumber in a mortar with a pinch of salt.

Pound all the ingredients well with the pestle. Filter through a fine mesh strainer and then put everything in a shaker with the 12 ice cubes and the soda.

Shake and serve in individual glasses that you have taken care to freeze beforehand.

Peel the second cucumber and make ribbons with a vegetable peeler. Slice the remaining two limes.

Serve in chilled glasses garnished with the cucumber ribbons and lime slices. Sprinkle with the teaspoon of brown sugar.

Enjoy!

