



Elderflower Daiquiri

By Chef Veera Gaul, Ph.D.



Ingredients

(* indicates my preferred ingredients – see notes for alternatives)

4 tablespoons (¼ cup) light white rum

3 tablespoons O&V [Elderflower Apple Lime Vinegar](#) *

2 teaspoon simple syrup (to taste)

Twist of lime zest or sprig of mint

Optional, top with Prosecco

Preparation

Combine the rum, vinegar and simple syrup (if using) in a cocktail shaker filled with ice. Strain into a coupe glass.

Serve immediately garnished with a twist of lime or a sprig of mint. Optionally, you can top the glass with chilled Prosecco.

Serves 1

Active time 5 minutes Total Time: 5 minutes

Notes

* The [Elderflower Apple Lime vinegar](#) is the star of this drink, adding a delicate aroma of elderflower and a refreshing hint of lime. You can substitute with [Limoncello Vinegar](#) or [Lemon vinegar](#) or use an elderflower liqueur instead.

All highlighted products are available at [Oil & Vinegar stores](#)

Categories: Drink, Cocktail, Elderflower Apple Lime, White Rum, Limoncello Vinegar, Lemon Vinegar, Jalapeno vinegar, Mocktail, Daiquiri