

Caipirinha Cocktail



Ingredients

To make the sugar syrup

100g/3½oz caster sugar

50ml/2fl oz water

To make the cocktail

50ml/2fl oz cachaça /fermented sugar cane juice

15ml/1 tbsp freshly squeezed lime juice

1 lime, cut into wedges

2 handfuls ice

Method

For the sugar syrup, put the caster sugar in a small non-stick saucepan over a medium heat and pour in the water. Stir and bring to the boil. CAUTION: boiling sugar is extremely hot. Handle very carefully. Use a deep pan to avoid bubbling over.

Once the sugar has dissolved and the liquid is clear, take the pan off the heat and leave to cool.

Pour 1 tablespoon of the cooled sugar syrup into a cocktail shaker with the cachaça, lime juice and half of the lime wedges.

Fill the cocktail shaker with ice and shake. Strain the drink into a glass over fresh ice using a hawthorne cocktail strainer and a fine mesh strainer. If you don't have a strainer, any kitchen sieve will work just as well. Garnish the caipirinha with a lime wedge.