

A top-down view of a wooden tray containing four glasses of drinks. The top-left glass has a clear liquid with a lime wedge. The top-right glass has a clear liquid with a lemon wedge. The middle-left glass has a clear liquid with a lime wedge and fresh mint leaves. The middle-right glass has a clear liquid with a lemon wedge. The bottom glass is filled with a vibrant pink liquid and garnished with a whole strawberry. To the left of the glasses is a can of Mokaï Cult cider, which is silver with gold and white decorative patterns. The can is partially open. In the background, there are several lemon and lime slices and a strawberry. A decorative gold-colored pattern is visible in the top right corner.

# 4 LÆKRE DRINKS MED MOKAÏ

*af FAGANDFAB.COM*

MOKAÏ  
CULT

CIDER MED SMAG AF HYLDEBLOND  
ALC 4,5% VOL. 250 ML

# MOJITO

*..med et twist af MOKAÏ*

4 CL. LYS ROM

1 CL. FRISK LIME SAFT

1/2 LIME I BÅDE

10 MYNTEBLADE

100 ML. MOKAÏ

KNUST IS

1 TSK. RØRSUKKER

1. Fyld 2/3 af glasset med knust is
2. Kom rørsukker, rom, lime saft og MOKAÏ i
3. Klap myntebladene og kom i
4. Kom limebådene i
5. Rør rundt
6. Servér iskold



# TOM COLLINS

*..med et twist af MOKAI*

4 CL. GIN

180 ML. MOKAI

2 TSK. FLORMELIS

2 CL. CITRONSaft

KNUST IS

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1. Fyld 2/3 af glasset med knust is
  2. Kom gin, MOKAI, flormelis og citronsaft i
  3. Rør rundt
  4. Kom en båd citron i
  5. Servér iskold



# STRAWBERRY DAIQUIRI

*..med et twist af MOKAI*

**2 CL. LYS ROM**

**2 CL. FRISK LIME SAFT**

**1 CL. SUKKER SIRUP**

**10 STK. FROSNE JORDBÆR**

**100 ML. MOKAI**

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- 1. Blend alle ingredienserne**

- 2. Pynt med frisk jordbær**

- 3. Servér iskold**



# CHAMPAGNE

*..med et twist af MOKAI*

**100 ML. CHAMPAGNE**

**100 ML. MOKAI**

**KNUST IS**

**1 SKIVE LIME**

**1 SKIVE CITRON**

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1. Fyld halvdelen af glasset med knust is
  2. Kom champagne og MOKAI i
  3. Rør rundt
  4. Top med en skive lime og en skive citron
  5. Servér iskold

