

Mulberry Mint Mojito: A Fruity Twist on a Classic

as beautiful as it is flavorful



TIME
10 min

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INGREDIENTS

- 1 cup mulberries, rinsed and cleaned
- 1 lime (juiced + extra wedge)
- 1 Tbsp fresh mint leaves
- 1 Tbsp sugar
- Seltzer water, as needed
- Ice cubes, for serving

DIRECTIONS

1. Prep the Base: In a mason jar or sturdy glass, add:
2. 1 cup mulberries
3. Juice of 1 lime
4. 1 Tbsp sugar
5. 1 Tbsp fresh mint leaves
6. 1 lime wedge
7. Let this mixture rest for 1 hour at room temperature to allow the flavors to blend.
8. Muddle: After resting, gently muddle the ingredients using the back of a spoon or a muddler. Don't crush the mint too hard-just enough to release oils and blend flavors.
9. Add Seltzer: Pour in seltzer water to fill the jar (about 1 cup or to your liking). Give it a good mix to distribute flavors.
10. Serve: Add lots of ice cubes ? and garnish with extra mint leaves or a lime slice.
11. Serve immediately and enjoy chilled!

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