

SCIENCE OF COCKTAILS

www.exploratorium.edu/scienceofcocktails



collins glass

1 ounce Sagatiba Pura Cachaça

Fresh mint

½ ounce lime juice

½ ounce simple syrup

Sparkling wine

Muddle mint with lime juice and simple syrup in shaker. Add ice and rum. Shake and strain into collins glass. Top with sparkling wine.

Note: At Science of Cocktails, Old Cuban cocktails are being aerated in a nitrous oxide (N_2O) foaming canister, then drizzled into liquid nitrogen to create super light, crisp, edible bites.

OLD CUBAN

Tom Mich : Sagatiba

Doug Williams : Liquid Alchemy

exploratorium®