

Lime & Cracked Pepper Daiquiri



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## Lime & Cracked Pepper Daiquiri

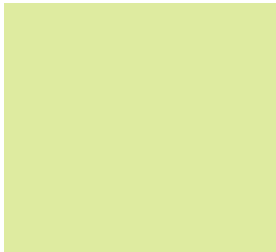
serves 1



60 ml white rum  
30 ml lime juice  
15 ml peppercorn sugar syrup\*  
GOH Ground Black Pepper

Shake all ingredients with ice and double strain into a chilled cocktail glass.  
Garnish with a lime twist.

\*Made by infusing a sprinkle of GOH Ground Black Pepper in equal amounts of both hot water with sugar. Allow to stand for 48 hours then strain off the peppercorns. Keep in the fridge.



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\*GOH - Gourmet Organic Herbs

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