Mint Sprigs

Fresh mint sprigs used to garnish cocktails and coolers.

INGREDIENTS

- Cocktail glass (Tumbler / Water glass)
- Fresh mint sprigs

METHOD

1. Wash the mint sprigs carefully.
2. Always choose fresh, bright green sprigs to garnish your cocktails.
3. Choose sprigs with a small stem, to wedge into the glass.
4. Ensure that your mint is stored in the correct manner, in an airproof, sealable container. Refer to the Herb Care guide.