KIKKOMAN

# Yuzu Daiquiri

Total time **10 mins** **10 mins** preparation time

Nutritional facts (per portion):
**531 kJ / 127 kcal**

## INGREDIENTS

**2 portion(s)**

**Equipment:**

| | |
|---|---|
| **1** | cocktail shakers |
| **1** | bar strainers |
| **1** | bar sieves |
| **2** | fancy martini or Champagne glasses |

**Ingredients:**

| | |
|---|---|
| **16** | ice cubes (approximately 20 g per cube) |
| **100 ml** | yuzu sake |
| **60 ml** | lime juice |
| **40 ml** | sugar syrup |
| **2 dash** | Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu |

**Decoration:**

Sansho pepper

## PREPARATION

**Step 1**

**Equipment:**

**Ingredients:**

**1** cocktail shakers - **16** ice cubes - **100 ml** yuzu sake - **60 ml** lime juice - **40 ml** sugar syrup - **2 dash** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu

This recipe is for 2 drinks. Pour the ingredients into a cocktail shaker, seal and shake vigorously.

**Step 2**

**Equipment:**

**Decoration:**

**1** bar strainers - **1** bar sieves - **2** fancy martini or Champagne glasses - Sansho pepper

Double-strain the mixture into fancy Champagne or Martini glasses using a bar strainer and bar sieve to remove the ice and any pulp.

Garnish each drink with a light sprinkle of sansho pepper for an aromatic finish.