

Margarita

Perfect classic margarita recipe with tequila, lime juice, and triple sec. Learn to make this refreshing Mexican cocktail with simple shaking technique.

10 min

HAZIRLIK

10 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

Margarita

Malzemeler

- 45 ml tequila
- 15 ml Combier liqueur
- 15 ml St Germain liqueur
- 20 ml fresh lemon juice

Yapılış

- Prepare the glass**
Fill a rocks glass with fresh ice cubes and place in the freezer to chill while you prepare the cocktail.
- Mix the cocktail**
Fill a cocktail shaker halfway with ice cubes.
- Add 45ml tequila, 15ml triple sec, 15ml fresh lime juice, and 20ml simple syrup to the shaker.
- Seal the shaker tightly and shake vigorously for 15 seconds until the outside of the shaker feels ice-cold to the touch.
- Serve**
Remove the chilled glass from the freezer and strain the cocktail into it using a cocktail strainer.
- Garnish with a lime wheel on the rim and serve immediately.

İpuçları

Always use fresh lime juice – roll limes at room temperature and juice them just before mixing for the brightest, most vibrant flavor that makes margaritas truly shine.

Shake vigorously with plenty of ice for 10-15 seconds until the shaker exterior feels ice-cold, ensuring proper dilution and temperature for the perfect drinking experience.

Chill your glasses in the freezer for 10-15 minutes before serving to maintain the cocktail's temperature and create a professional presentation.

Measure ingredients precisely using a jigger or measuring cup – cocktails rely on exact ratios, and small variations can significantly impact the final taste balance.

Use coarse sea salt or kosher salt for rim garnish rather than table salt, which can overpower the drink's delicate citrus flavors.

Double-strain through a fine mesh strainer if you prefer a completely smooth texture without any lime pulp or ice chips in the final drink.

Taste your lime juice before mixing – if it's particularly tart, reduce by 2-3ml, or if mild, add an extra 2-3ml to maintain proper balance.