



# ***CHANGING TASTES***

*Classic gin cocktails of the past & their current day interpretations...*

*Hosted by:*

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*Master Distiller*

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*Senior Ambassador*



## Classic Dry Martini Cocktail

### Ingredients:

- 60ml Star of Bombay Gin
- 15ml Noilly Prat Dry Vermouth
- 2 dashes Angostura orange bitters
- 1 lemon/orange peel twist - gently spritzed

### Method:

1. To a chilled mixing glass, add good quality cubed ice, vermouth, bitters & the gin
2. Using a long bar spoon, stir well for around 30 seconds to mix, chill & add dilution
3. Spritz the natural oils from the peel of a lemon or orange (or both!) into a chilled Martini cocktail glass
4. Carefully, in a circular motion, strain the Martini cocktail into the chilled glass. Enjoy!



## 2018 Shaken & Star(ed) Martini

### Ingredients:

- 60ml Star of Bombay Gin
- 10ml Italicus Bergamot Liqueur
- 15ml MARTINI Rosato Vermouth
- 1 single mint leaf - freshly awoken

### Method:

1. To a cocktail shaker, add good quality cubed ice, the liqueur & the gin
2. Shake really well for around 10 seconds. Un-attach the top section of the shaker then add the vermouth
3. Using a long bar spoon, stir well for around 20 seconds to mix & chill
4. Strain the cocktail into a chilled Nick & Nora glass containing a single mint leaf. Enjoy!



## 1916 Hugo R. Ensslin Aviation

### Ingredients:

- 60ml Bombay Sapphire Gin
- 15ml Luxardo Maraschino dry cherry Liqueur
- 15ml freshly squeezed lemon juice
- 2 dashes Crème de Violette - violet liqueur
- 1 lemon peel twist - gently spritzed
- 1 Maraschino cherry

### Method:

1. Freshly squeeze the lemon juice into a cocktail shaker
2. Add the rest of the ingredients along with good quality cubed ice
3. Shake really well for around 10 seconds to mix, chill & add dilution
4. Using a fine tea strainer, strain the cocktail into a chilled coupe glass
5. Garnish with a spritzed lemon peel twist over the drink then discard the peel
6. Complete the cocktail by adding a Maraschino cherry to the glass. Enjoy!



## 2018 Bombay Sapphire Aviation

### Ingredients:

- 60ml Bombay Sapphire Gin
- 15ml Luxardo Maraschino dry cherry Liqueur
- 15ml freshly squeezed pink grapefruit juice
- 1 Maraschino cherry infused in home-made Madagascan vanilla & pink grapefruit peel Liqueur

### Method:

1. Freshly squeeze the pink grapefruit juice into a cocktail shaker
2. Add the rest of the ingredients along with good quality cubed ice
3. Shake really well for around 10 seconds to mix, chill & add dilution
4. Using a fine tea strainer, strain the cocktail into a chilled coupe glass
5. Complete the cocktail by adding the vanilla & pink grapefruit oil infused Maraschino cherry to the bottom of the glass. Enjoy!



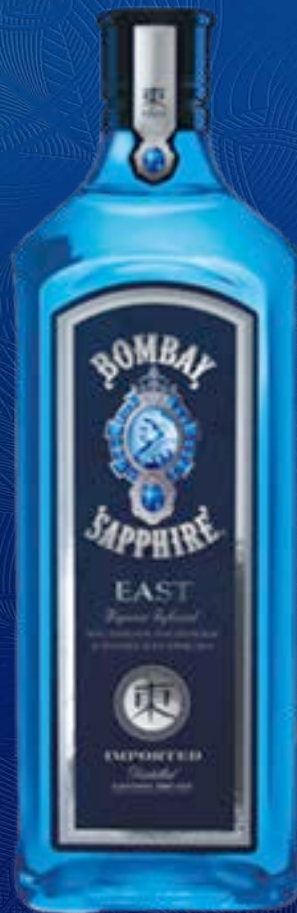
## 1919 Fosco Scarselli Negroni

### Ingredients:

- 30ml Bombay Sapphire East Gin
- 30ml Campari
- 30ml MARTINI Rosso Vermouth
- 1 orange peel twist - spritzed

### Method:

1. Take a cut-glass crystal tumbler & fill it completely full of good quality cubed ice
2. Pour in the three liquids and stir with a long bar spoon for around 15 seconds
3. Spritz the natural oils from the peel of an orange over the top of the cocktail then twist it & place it in the glass. Enjoy!



## 2018 Cold-Brew Coffee Negroni

### Ingredients:

- 30ml Bombay Sapphire East Gin infused with Hampshire roasted Arabica Mozzo coffee
- 30ml MARTINI Bitters
- 30ml MARTINI Riserva Speciale Rubino
- 1 large orange wedge - gently squeezed

### Method:

1. Take a curved stem-less Riedel wine glass tumbler & fill it completely full of good quality cubed ice
2. Pour in the three liquids & stir with a long bar spoon for around 15 seconds
3. Gently squeeze a large orange wedge over the cocktail & briefly stir for a final time. Enjoy!



## Ginposium 2018 - 7<sup>th</sup> June 2018

The Gin Guild aims to ensure gin's prominent place in the future by bringing together gin distillers and industry leaders involved in the production, promotion, distribution and consumption of gin.

The Gin Guild promotes and encourages commitment to excellence in gin distillation and industry custodianship of the spirit category.