

Gin Basil

By @Marale Gin

Aromatic aperitive to enjoy all the flavour of the Gin and the aroma of fresh basil leaves.

Ingredients

Serve 2

- 60 ml  Marale gin
- 30 ml lime juice
- 15 ml Sugar syrup
- Basil leaves (10-12)
- Ice
- Basil leaves for garnish



Method

• STEP 1

Thoroughly muddle the basil leaves with the lemon juice in cocktail shaker.

• STEP 2

Add the gin and the simple syrup and fill the shaker 3/4 with ice.

• STEP 3

Shake until chilled, then fine strain the liquid into a rocks glass filled with ice. Garnish with basil leaves or a basil blossom.

Penicillin

The Penicillin cocktail was created by Sam Ross in the mid-2000s, when he was working at New York City's famous Milk & Honey bar. The drink quickly gained a foothold as a modern-classic cocktail. It's now served around the world, proving its status as one of the 21st century's biggest cocktail success stories.

Ingredients

Serve 1

- 60 ml blended scotch
- 30 ml lemon juice, freshly squeezed
- 30 ml honey-ginger syrup*
- 15 ml Islay single malt scotch
- Garnish: candied ginger



Method

• STEP 1

Add the blended scotch, lemon juice and syrup into a shaker with ice, and shake until well-chilled.

• STEP 2

Strain into a rocks glass over fresh ice.

• STEP 3

Top with the Islay single malt scotch.

Garnish with a piece of candied ginger.

Carpano Cup

In the late 18th century, Antonio Benedetto Carpano set up his wine bar in the Piazza Castello, in the centre of Turin, in front of the Royal Palace. Soon after opening, in 1786 he launched Carpano, the original red vermouth.

Ingredients

Serve 1

- 40% Vermouth Rosso (Carpano)
- 30% Marale Gin
- 30% Gaseosa Lima Limón / 7 Up
- Slide cucumber
- Ice



Method

• STEP 1

Serve each ingredient directly over plenty of ice, and mix with a spoon. Garnish with a thin slice of cucumber.

Corpse Reviver No 2

The Corpse Reviver cocktails come from Harry Craddock's Savoy Cocktail Handbook of 1930 and are intended as "hair of the dog" hangover cures. Craddock was an American expatriate bartender who moved to London during Prohibition. By [@Marale Gin](#)

Ingredients

Serve 1

- 20 ml Cointreau
- 20 ml  Marale gin
- 20 ml Lillet Blanc
- 20 ml Lemon Juice
- 1 Dash of Absinthe



Method

• STEP 1

Rinse the inside of a chilled coupe or cocktail glass with absinthe, discard the excess and set the glass aside.

• STEP 2

Add the gin, Lillet blanc, orange liqueur and lemon juice into a shaker with ice and shake until well-chilled.

• STEP 3

Strain into the prepared glass.

Frozen Negroni

This is a mix of the traditional Italian aperitif and modern Marale mixology

By @Marale Gin

Ingredients

Serve 1

- 30 ml Red Vermouth
- 30 ml  Marale gin
- 30 ml Campari
- 60 ml Orange Juice
- Half glass of ice

Method

• STEP 1

Pour the gin, Red Vermouth, Campari and Orange juice with the ice in a blender.

• STEP 2

Use the blender, first at slow speed and then maximum speed until is everything melt

Pour in a whisky glass.

Garnish with an orange slice.



Summer Mint

By @Marale Gin

This is great cocktail to enjoy a fresh aperitive in a summer day.

Ingredients

Serve 1

- 30 ml  Marale gin
- 15 ml lime juice
- 60 ml Martini Bianco or similar
- Tonic water
- Mint
- Ice
- Lime



Method

• STEP 1

Pour the Marale gin, lime juice, Martini, and a couple of leave of mint in a cocktail shaker with ice and shake.

• STEP 2

Strain in a glass with ice. Add same slides of lime and leaves of mint

• STEP 3

Fill the glass with cold tonic water

Bloody Bronx

By @Marale Gin

How do you feel about blood oranges in drinks? We absolutely love it and since it's blood orange season at the moment, here's a riff on the Bronx cocktail.

Ingredients

Serve 1

- 45 ml  Marale gin
- 30ml Blood Orange Juice
- 15ml White Vermouth
- 15ml Red Vermouth
- 1 Dash Orange Bitters



Method

• STEP 1

Pour the Marale gin, Blood Orange Juice, White Vermouth and Red Vermouth in a cocktail shaker

• STEP 2

Shake with ice, strain into a chilled martini glass and

• STEP 3

Garnish with a blood orange zest.

Bitter Fizz

By @Marale Gin

This is a lighter variation of the classic Italian Negroni, with the aroma of Marale Gin

Ingredients

Serve 1

- 45 ml  Marale gin
- 30 ml lime juice
- 30 ml Campari
- 15 ml Sugar Syrup
- 1 white egg
- Ice
- Orange zest for garnish



Method

• STEP 1

Pour the Marale gin, lime juice, Campari, Syrup and white egg in a cocktail shaker
Dry shake without ice for 30 seconds.

• STEP 2

Fill up with big ice cubes. Shake well until the outside of the shaker feels cold then strain into a Martini glass

• STEP 3

Garnish with a Orange zest.

Bee's knees cocktail

Enjoy a bright, zingy 'bees knees' cocktail, with honey, dry gin and lemon juice. It's great drink for showcasing a flavourful honey. Garnish with lemon zest

Ingredients

- 2 tsp honey
- 50ml [D](#) Marale gin
- 25ml lemon juice
- ice
- lemon zest strip, to serve



Method

• STEP 1

Put the honey in a small jug or cup and add 1 tsp freshly boiled water. Stir well until smooth and the honey is nicely thinned down.

• STEP 2

Pour the honey mixture into a cocktail shaker along with the gin, lemon juice and a large handful of ice. Shake until the outside of the shaker feels very cold.

• STEP 3

Double strain into a cocktail glass or a coupe and garnish with a curled strip of lemon zest – you can do this by wrapping it tightly around a spoon handle.

Gin & Tonic Ice Cream

Very fresh and creamy ice cream to eat alone or as decoration or complementary to many other desserts.

Ingredients

- 6 egg yolks
- 200g caster sugar
- Very finely grated zest of half a lemon
- 250ml tonic water
- 750ml double cream
- 200ml  Marale gin
- 10ml lemon juice

For the garnish

- Lime zest
- Same cherries



Method

• STEP 1

- Beat the eggs and sugar in a bowl until thick and pale in colour.
- Heat the cream until just below boiling point, then add slowly to the egg mixture, stirring all the time.
- Return to a low heat and stir until the mixture has thickened enough to coat the back of a wooden spoon. Add the lemon zest. Remove from heat and cover the surface with cling film to prevent a skin forming. Allow to cool.

• STEP 2

- Once cool, add the gin and the tonic water and mix well.
- Pour into an ice cream maker and churn, or else pop into a shallow dish and freeze, whisking once after it begins to freeze, then return to the freezer to fully set.

White Lady

Make a classic Christmas cocktail with gin, triple sec, lemon and egg white. It's light and refreshing, but has the strength of a martini – enjoy responsibly!

Ingredients

- 50ml  Marale gin
- 25ml triple sec
- 25ml lemon juice, plus lemon zest twists to serve
- 2 tsp sugar syrup
- ½ egg white (optional)
- handful of ice



Method

- **STEP 1**

Tip the gin, triple sec, lemon juice, sugar syrup, egg white (if using) and ice into a cocktail shaker. Shake until the outside of the shaker feels very cold, then strain the mixture. Discard the ice, then return the drink to the shaker and shake again until the egg white is frothy.

- **STEP 2**

Pour into a coupe glass and garnish with a twist of lemon zest to serve.

Vesper Martini

While most martinis are stirred, here we shake it up to open up the flavours. We've used a Bordeaux-blend vermouth, with aromas of fruit, honey and pines

Ingredients

- 60ml  Marale gin
- 20ml vodka (we used Black Cow)
- 10ml white vermouth (we used Lillet Blanc)
- ice

For the garnish

- 1 strip of lemon zest



Method

- **STEP 1**

Pour all the ingredients into a cocktail shaker, add cubed ice and shake for 10-15 seconds.

- **STEP 2**

Double strain by using the regular strainer in your cocktail shaker and holding a fine mesh strainer over your glass. Pour through both strainers into a martini coupe glass.

- **STEP 3**

Release the oils from the lemon by pinching the skin and spraying over the glass. Place within the glass.

Tom Collins

Master the art of the classic Tom Collins cocktail, plus three twists. Gin, lemon, sugar syrup and soda water are the ingredients for your cocktail cupboard

Ingredients

- 50ml  Marale gin
- 25ml lemon juice
- 25ml sugar syrup
- 125ml chilled soda water



Method

- **STEP 1**

Build the drink over plenty of ice in a Collins glass, stir gently and garnish with a slice of lemon.

3 TWISTS

Raspberry Collins

Raspberries give this twist on the classic Collins a pretty splash of colour. Start by gently muddling a handful of raspberries in the bottom of an empty Collins glass, then add the ice, all the other ingredients and mix well with a long handled spoon. Garnish with an orange slice.

Brandy Collins

This is a really refreshing way to enjoy cognac. For best results, use a young-ish VS or VSOP cognac that's nice and fruity. Just make the drink as normal, substituting cognac for gin, then garnish with a slice of ginger or a ribbon of lemon peel.

Elderflower Collins

Elderflower and lemon is a winning combination. You can make it with elderflower cordial or liqueur for something a touch more boozy. Mix the drink as normal, but use the liqueur or cordial in place of the sugar syrup. Garnish with a lemon slice.

Spiced G&T

Serve your gin with cardamom and top with fresh rose petals for a touch of the exotic. This twist on a G&T is ideal before or after a meal and looks fabulous

Ingredients

- 50ml cardamom-spiced  Marale gin
- 2-3 whole cardamom pods
- 100ml classic tonic water

To garnish:

- fresh or dried rose petals , plenty of ice



Method

• STEP 1

Put a large handful of ice in a big glass, then pour over 50ml cardamom-spiced gin. Crush 2-3 whole cardamom pods so they just split open and drop those in too. Pour over 100ml classic tonic water, then garnish with fresh or dried rose petals

Rhubarb Fizz

Use bright-pink stemmed rhubarb to achieve the gorgeous blush colour in this rhubarb fizz cocktail, made with a blend of sparkling wine and gin

Ingredients

- 25ml  Marale gin
- ice
- 75ml sparkling wine
- thin strip of rhubarb, to garnish (optional)

For the cordial

- 75g golden caster sugar
- ½ lemon, zested and juiced
- 100g rhubarb, chopped
- 1 slice of peeled ginger



Method

• STEP 1

First, make the cordial. Tip the sugar and 75ml water into a [saucepan](#) set over a medium heat. Bring to a simmer, then add the lemon zest and juice, rhubarb and ginger. Cook until the rhubarb starts to break down and collapse, about 5-10 mins. Pour into a heatproof jug through a fine mesh sieve and set aside to cool. (You will make enough cordial for two drinks.)

• STEP 2

Pour the gin into an ice-filled coupe glass, then stir in 50ml of the cordial. Top up with sparkling wine. Twist the strip of rhubarb around a finger to curl, if using, then drop into the drink to garnish.

Pink Gin 75

Try this clever twist on a classic cocktail – a refreshing blend of berry- or rhubarb-flavoured pink gin, prosecco, grapefruit juice and raspberries

Ingredients

- 50ml pink gin (berry- or rhubarb-flavoured gins work well)
- 3 raspberries, plus 1 extra to garnish, if you like
- 1 tbsp freshly squeezed pink grapefruit juice
- 1 tsp sugar syrup (optional)
- ice
- champagne or prosecco, to top up
- edible flower petals, to garnish (optional)



Method

• STEP 1

Tip the gin, raspberries, grapefruit juice and sugar syrup, if using, into a cocktail shaker along with a handful of ice. Shake until the outside of the shaker feels ice-cold.

• STEP 2

Double-strain the drink into a champagne flute or coupe glass, then top up with champagne or prosecco. Drop in a raspberry or garnish with edible flower petals.

Perfect Spritz

Try this spritz for a party. It's sure to impress with a hint of lavender putting a lightly floral twist on a Perfect (sweet vermouth, dry vermouth and gin)

Ingredients

- 200ml red vermouth
- 200ml white vermouth
- 200ml [D](#) Marale gin
- 1 tsp dried lavender

to serve

- soda or tonic water (optional)
- ice
- lemon wedges
- fresh lavender sprigs



Method

• STEP 1

Pour both types of vermouth and the gin into a clean glass bottle or jug and add the dried lavender. Stir and leave to infuse overnight (in the fridge or in a cupboard).

• STEP 2

Allow 50ml per person and strain into glasses over ice. Serve neat with lots of ice or top with soda or tonic water and add some lemon wedges and a sprig of lavender.

Classic Negroni

To make the perfect classic negroni cocktail all you need is balance: use equal parts gin, vermouth and Campari, and choose the best products you have in reach

Ingredients

- 25ml  Marale gin
- 25ml sweet vermouth
- 25ml Campari
- ice

For the garnish

- slice of orange



Method

• STEP 1

Pour the gin, vermouth and Campari into a mixing glass or jug with ice. Stir well until the outside of the glass feels cold.

• STEP 2

Strain into a tumbler and add 1 large ice sphere or some fresh ice, and garnish with an orange slice, using a blood orange when in season.

Mulled Gin

Infuse apple juice with festive spices to make this Christmassy gin cocktail

Ingredients

- 100ml [D](#) Marale gin
- 400ml apple juice
- ½ lemon, sliced
- 1 bay leaf
- 4 cloves
- 2 cardamom pods, lightly crushed
- 1 small cinnamon stick
- 3 juniper berries, lightly crushed
- ½ tsp coriander seeds
- 1 tsp runny honey



For the garnish

- 4 bay leaves
- 2 lemon slices, halved

Method

• STEP 1

Divide the gin between four small heatproof glasses or teacups.

• STEP 2

Tip the apple juice into a saucepan with the rest of the ingredients. Heat gently until simmering, then strain into a jug. Pour the mulled apple juice into the glasses with the gin and stir gently to combine. Garnish each glass with a bay leaf and half a lemon slice and serve warm.

Mula Russa (with Gin and Foam and Ginger)

Cocktail in honour of Russia, seed of the 2018 World Cup

Ingredients

- 50 ml of [D](#) Marale gin
- 20 ml of lemon juice
- 1 tablespoon of sugar
- 100 ml of foamed ginger
- 3 thin slices of fresh ginger
- 1 slice of Tahiti lemon peel

Ginger foam

- 250g grated fresh ginger
- 300g sugar
- 250 ml water
- 3 sheets of unflavored gelatin
- 150 ml lemon juice
- 2 gas capsules for whipped cream (if using a siphon)



Method

Ginger Foam

- Put the gelatine in ice water to hydrate.
 - In a pan, place the ginger, sugar and water. Let it boil. Strain, add the hydrated gelatine and lemon juice.
 - Strain again and fill the siphon. Let cool and add 1 gas capsule. After 20 minutes, place the other capsule. If you are not using a siphon, shake the mixture vigorously in a cocktail shaker or with a mixer - the foam will not be as creamy, but it will be well aerated and structured.
- **Drink**
 - In a cocktail shaker with plenty of ice, shake the gin, lemon juice and sugar. Strain the mixture into a glass with ice and finish with the ginger foam. Garnish with slices of ginger and lemon zest.

Hugo Cocktail

Refreshing, floral and herbal, the Hugo cocktail is perfect for warm summer evenings. Make this simple spritz with prosecco and a dash of gin

Ingredients

- small handful of mint leaves, plus 1 mint sprig to garnish
- 20ml elderflower cordial
- 20ml  Marale gin
- ice
- 25ml soda water
- 120ml prosecco
- 1 lime wedge, to garnish



Method

- **STEP 1**

Gently scrunch the mint in your hands to lightly bruise it, then put in the bottom of a large wine glass. Pour over the elderflower cordial and gin and leave to infuse for 1-2 mins.

- **STEP 2**

Fill the glass with ice, then pour over the soda water and prosecco. Stir gently to combine. Garnish with the lime wedge and mint sprig before serving.

Green Mandarin Negroni

Kick back with a green mandarin negroni. Green mandarins add sour notes to the cocktail, but if you can't find them, orange mandarins offer a sweeter flavour

Ingredients

- 25ml Campari
- 12.5ml Antica formula red vermouth
- 12.5ml white vermouth
- 25ml  Marale gin
- ½ green mandarin (or orange mandarin), zested and juiced
-



Method

- **STEP 1**

Put all the ingredients, except the zest, in a large glass or cocktail shaker with plenty of ice. Stir really well with a muddler, then strain through a fine sieve into a tumbler filled with more ice. Decorate with the zest and serve.

Classic G&T

Want to know the secret to a great G&T? It's not just the gin but lots of ice which melts slower than a few cubes thrown in, to stop it diluting too quickly

Ingredients

- 50ml  Marale gin
- 50ml soda water
- 50ml tonic water

To garnish:

- a wedge of lime and plenty of ice



Method

- **STEP 1**

Pack a large glass with lots of ice, add a wedge of lime, then pour over 50ml London dry gin. Top with 50ml soda water and 50ml tonic water.

Gin Sling

Mix up an elegant gin sling cocktail in a flash with our simple recipe. Garnish with rosemary and lemon and try topping up with pine soda for a fresh twist

Ingredients

- 50ml  Marale gin
- 20ml lemon juice
- 15ml sugar syrup
- 2 dashes Angostura bitters
- ice
- tonic water and soda water, or pine soda, to taste
- rosemary sprig and lemon wedge, to garnish



Method

- **STEP 1**

Put the gin, lemon juice, sugar syrup and bitters into a cocktail shaker and add a large handful of ice. Shake to combine and strain into a tall glass filled with more ice.

- **STEP 2**

Top up with equal parts tonic and soda water, or pine soda. Garnish with a rosemary sprig and lemon wedge.

Classic Gin Martini

Enjoy a classic dry martini. This is a good example of how ice is an ingredient in its own right. Take time stirring and tasting it until it's to your liking

Ingredients

- 50ml  Marale gin
- 1 tsp dry vermouth
- ice



Method

- **STEP 1**

Put a martini glass in the fridge to chill for 10 mins. Pour the gin and vermouth into a mixing glass or jug filled with ice cubes. Stir with a mixing spoon until the outside of the glass is very cold, then taste to check the dilution. If needed, continue to stir until the martini is diluted and chilled to your liking.

- **STEP 2**

Strain the martini into the chilled glass and serve.

Gin fizz

Mix a sparkling gin fizz cocktail (or two) for when you're entertaining. With just a handful of ingredients you can create a refreshing drink that evokes summer

Ingredients

- 50ml  Marale gin
- 25ml lemon juice
- 2 tsp sugar syrup
- ice
- sparkling water
- lemon slice



Method

- **STEP 1**

Pour the gin, lemon juice and sugar syrup in a cocktail shaker and fill up with ice cubes. Shake well until the outside of the shaker feels cold then strain into a tall glass filled with more ice and top up with sparkling water. Garnish with a lemon slice.

Gin & tonic sorbet

This classic drink makes a refreshing and cheeky summer party dessert

Ingredients

- 400g caster sugar
- 400ml tonic water
- 4 tbsp [D](#) Marale gin
- zest and juice 1 lime , plus extra slices to freeze
- zest 1 lemon , juice of half, plus extra slices to freeze
- 1 egg white



Method

• STEP 1

Put the sugar in a pan with 400ml water and warm over a low heat until dissolved. Increase the heat and boil for 1 min. Remove from the heat and allow to cool slightly.

• STEP 2

Pour the tonic water into a bowl, add the sugar syrup, then chill in the fridge until cold.

• STEP 3

Once the tonic mix is cold, add the gin, lime and lemon zests and juice, and pour into a container, then freeze until just frozen – this will take about 2 hrs.

• STEP 4

Remove the just-frozen sorbet from the freezer and break up with a fork. Froth the egg white with a fork, then add both to a food processor and pulse to blitz together – do it quickly so it doesn't actually start to melt. Pour the mix back into your container and freeze until solid. Freeze extra slices of lemons and limes on a tray until solid. Serve the sorbet scooped into glasses or small bowls topped with lemon and lime slices

Gimlet Cocktail

Make a classic gimlet, combining gin and lime syrup, stirred to the perfect dilution with lots of ice. A refreshing cocktail to enjoy with friends

Ingredients

- 50ml homemade lime syrup (see recipe, below) or lime cordial
- ice
- 50ml  Marale gin
- slice of lime and an edible flower, to garnish (optional)

For the homemade lime syrup

- 2 limes , grated zest and juice
- 200g caster sugar



Method

• STEP 1

Put a martini or coupe glass in the fridge to chill.

• STEP 2

Pour 50ml of the lime syrup or cordial into a jug or tall glass and add a few ice cubes and the gin. Stir until the outside of the container feels very cold.

• STEP 3

Strain the mixture into your chilled glass and garnish with a slice of lime and an edible flower.

• STEP 4

For the homemade lime syrup, put the lime zest into a saucepan. Squeeze the juice from both limes into a measuring jug – stop when you get to about 60ml, then top it up with water so you have 100ml of liquid in total. Pour this into your pan with the caster sugar. Heat very gently, stirring occasionally just until the sugar has dissolved, but don't let it boil.

Gibson Cocktail

Add an umami undertone to a classic drink, with a Gibson cocktail. Similar to a martini, it uses a pickled cocktail onion in place of an olive

Ingredients

- 65ml  Marale gin
- 5ml dry vermouth
- 3 small silverskin pickled onions
- ice



Method

- **STEP 1**

Start by making the garnish by charring the onions in a hot non-stick frying pan to obtain colour (about 4-5mins) then set aside to cool.

- **STEP 2**

Pour all of the ingredients into a mixing glass or jug, add cubed ice and stir for around 30 seconds to achieve the desired dilution. Strain into a chilled cocktail glass, or for extra flair pour it into a small glass bottle and sit it in an ice-filled tumbler to act as a mini ice bucket. Serve with a small liqueur or port glass on the side to pour it into.

- **STEP 3**

Thread the cooled onions onto a cocktail stick and use to garnish the drink.

Frozen Gin & Tonic

A frozen gin and tonic must still be the perfect Friday drink on a late afternoon in August, right? All you need is a mixer, then you're home! Or yes, you need the ingredients too; gin, lime, ice, cucumber, syrup and tonic water

Ingredients (Serves 4)

- 180 ml tonic water
- 120 ml [D](#) Marale gin
- 60 ml lime simple syrup
- 60 ml freshly squeezed lime juice
- 5 cups ice
- Lime wedges, for garnish



Method

• STEP 1

Combine all ingredients in a blender and blend until slushy and smooth. Serve in a chilled glass with a lime wedge.

Dirty Martini

Mix up a classic dirty martini to impress guests at your next party. This easy, elegant cocktail combines dry gin, vermouth and green olives

Ingredients

- 4-6 green olives , pitted, plus 25ml of the brine
- ice
- 150ml [D](#) Marale gin
- 25ml dry vermouth , we used Noilly Prat



Method

- **STEP 1**

Put two martini glasses in the fridge to chill. Thread the olives onto two cocktail sticks and set aside.

- **STEP 2**

Fill a jug or mixing glass with the ice, then pour in the gin, vermouth and olive brine. Stir until the outside of the jug feels cold. Taste to make sure that it's icy cold and that you're happy with the dilution.

- **STEP 3**

Strain the mix into the chilled glasses and garnish with the olive skewers.

Clover club

Mix up a clover cocktail – a refreshing summer tippie made with gin, dry vermouth, lemon and raspberries and featuring a fabulous foam topping

Ingredients

- 50ml  Marale gin
- 1 tbsp dry vermouth
- 5 fresh raspberries
- 25ml raspberry cordial (see tip, below)
- 25ml lemon juice
- 1 tbsp egg white
- handful ice



For the garnish

- 3 raspberries and a mint sprig skewered on a cocktail stick

Method

• STEP 1

Put all of the ingredients except the ice in a cocktail shaker. Shake hard for 1-2 mins to froth up the egg white.

• STEP 2

Add the ice, then shake again until the outside of the shaker feels ice-cold.

• STEP 3

Double-strain into a chilled coupe glass, then add the raspberry and mint garnish.

Gin Moscow Mule

By @Marale Gin

This is a variation of the classic Moscow Mule using the qualities and aroma of the Marale Gin

Ingredients

Serve 1

- 45 ml  Marale gin
- 15 ml lime juice
- 150 ml Ginger beer
- Ice
- Mint leaves for garnish



Method

• STEP 1

Fill the *Moscow Mule* glasses with ice

• STEP 2

Pour the Gin and lime juice and top up with the Ginger Beer.

• STEP 3

Garnish with a Mint leaves.

Bronx cocktail

Transport yourself to a buzzing early-1900s American cocktail bar with a Bronx cocktail. Think Martini with orange juice added, for a punchy, complex drink

Ingredients

- 50ml  Marale gin
- 25ml sweet vermouth
- 25ml dry vermouth
- 25ml freshly squeezed orange juice
- ice
- strip of orange peel, to garnish (see tip below)



Method

- **STEP 1**

Tip the gin, both vermouths, the orange juice and a large handful of ice into a cocktail shaker. Shake hard until the outside of the shaker feels very cold, then double strain the drink into a coupe or martini glass.

- **STEP 2**

Twist the strip of orange peel over the cocktail to express the oils, then drop it into the drink, or discard it if you prefer.

Negroni & the Goat

By @Marale Gin

Ingredients

Serve 2

45 ml Vermouth Rosso
45 ml Aperol
90 ml  Marale gin
30 ml Amaro Averna or Campari
1 Lime for garnish



Method

- **STEP 1**

Pour the gin, Vermouth Rosso, Aperol and Amaro in a cocktail shaker and fill up with ice cubes.
Shake well until the outside of the shaker feels cold.

- **STEP 2**

Strain into Old-Fashioned Glasses with a rounded lime ice
Garnish with a lemon slice.

Rhubarb Gin Fizz

By @Marale Gin

Mix a sparkling gin fizz cocktail for when you're entertaining. With Rhubarb Gin, you can create a mix of sour and sweet sparkling summer drink

Ingredients

Serve 2

- 100ml  Rhubarb Marale gin
- 50ml lemon juice
- 1 white egg
- ice
- sparkling water
- lemon slice or mint leaves for garnish



Method

- **STEP 1**

Pour the Rhubarb gin, lemon juice and white egg in a cocktail shaker

- **STEP 2**

Dry shake without ice for 30 seconds.

- **STEP 3**

Fill up with ice cubes. Shake well until the outside of the shaker feels cold then strain into a tall glass filled with more ice and top up with sparkling water. Garnish with a lemon slice.

Aperol Fizz

This is a mix of the traditional Italian aperitif and modern Marale mixology

By @Marale Gin

Ingredients

Serve 2

- 100 ml Aperol
- 50 ml  Marale gin
- 50 ml lime
- 1 white egg
- Drops of rose water
- strip of lemon peel, to garnish

Method

- **STEP 1**

Pour the gin, lime juice, Aperol and white egg in a cocktail shaker.

Shake 10 seconds

- **STEP 2**

Fill up with ice cubes. Shake well until the outside of the shaker feels cold then strain into a Martini glasses.

Garnish with a lemon slice.

