

ONE TRENDSETTER, THREE RECIPES:

GIN

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MUNICH MULE

DIFFICULTY: Easy
PREPARATION TIME: 2 minutes

INGREDIENTS FOR: 1 GLASS

5 cl gin
3 cl juice of an untreated lemon
(freshly squeezed)
10–12 cl ginger beer
Ice cubes
2–3 cucumber strips (prepare with a peeler)

EQUIPMENT:

Copper mug or tumbler, bar measure, bar spoon, citrus press

METHOD:

1. Fill the copper mug or tumbler with ice cubes.
2. Add the gin and lime juice.
3. Top up with ginger beer and stir briefly with a bar spoon.
4. Garnish the drink with the cucumber strips and serve.

TIP: Dry gins with the classic juniper note are perfect for the Munich Mule. The type of ginger beer also plays an important role – make sure it is of good quality and, depending on taste, choose a light or spicier variety.



GIN FIZZ

DIFFICULTY: Easy
PREPARATION TIME: 5 minutes

INGREDIENTS FOR: 1 GLASS

5 cl gin
3 cl juice of an untreated lemon
(freshly squeezed)
2 cl sugar syrup
10 cl soda
Ice cubes
Lemon slice of an untreated lemon
(to garnish)

EQUIPMENT:

Highball glass, shaker, bar sieve, bar measure, citrus press

METHOD:

1. Put the gin, lemon juice, sugar syrup and a few ice cubes in a shaker.
2. Shake vigorously to create the typical frothy crown.
3. Strain into a highball glass with ice cubes through a bar strainer and top up with soda.
4. Garnish with a lemon slice and serve.

TIP: It doesn't always have to be soda. A particularly noble version of the classic is a "Royal Gin Fizz". Simply replace the soda with champagne – even more sparkling and elegant!



GIN BASIL SMASH

DIFFICULTY: Medium
PREPARATION TIME: 6 minutes

INGREDIENTS FOR: 1 GLASS

6 cl gin
2 cl juice of an untreated lemon
(freshly squeezed)
2 cl sugar syrup
10–15 basil leaves
Ice cubes
A few basil leaves and a slice of lemon (also untreated) as decoration

EQUIPMENT:

Tumbler, shaker, wooden muddler, bar sieve, bar measure, citrus press

METHOD:

1. Rinse the lemon in hot water and pat dry. Squeeze one half and cut a slice from the other half. Wash the basil, shake dry and pluck the leaves.
2. Put the basil leaves and sugar syrup in the shaker and crush with the wooden muddler.
3. Add the lemon juice, gin and ice cubes and shake vigorously for 10–12 seconds.
4. Strain through a bar strainer into the tumbler filled with ice cubes.
5. Decorate the drink with basil leaves and a slice of lemon and serve.

TIP: Do you want your Gin Basil Smash to have an even more intense colour? Then use the chopped stems when crushing (also called "muddling") the basil, using strong hand movements. This way you squeeze the valuable colouring out of the herbs.